
KRAFT®
HOLIDAY
HOMECOMING™
87 FESTIVE RECIPES
15 FABULOUS FOOD GIFT IDEAS



A Gallery of Appetizers and Snacks

From elegant to homey, this tasty collection of tiny bites, fast-to-fix snacks and make-ahead dips and spreads is ideal for holiday get-togethers. Made with KRAFT® products, they combine easy preparation with sure success to give any party a festive flavor.



Clockwise from lower left:
Chili Cheese Dip (recipe, page 12),
Festive Roasted Pepper Dip (recipe, page 8),
Ideas for Prepared Dips (tip, page 16),
Bacon-Cheddar Appetizers (recipe, page 24)

Shredded Wheat Party Mix

When last-minute guests are coming over, "bake" this popular snack mix in your microwave—it takes only 6 minutes!

Prep time: 10 minutes
Baking time: 30 minutes OR
Microwave cooking time: 6 minutes

- 4 cups NABISCO SPOON SIZE Shredded Wheat
- 1 cup popped popcorn
- 1 cup small unsalted pretzels
- 3 tablespoons PARKAY Spread Sticks, melted
- 1 tablespoon Worcestershire sauce
- 1 teaspoon seasoned salt

1. Heat oven to 300°F.

2. Mix cereal, popcorn and pretzels in 15x10x1-inch baking pan. Mix PARKAY, Worcestershire sauce and seasoned salt in small bowl. Drizzle evenly over cereal mixture; toss to coat.

3. Bake 30 minutes or until crisp, stirring halfway through baking time. Cool. Store in tightly covered container.

Makes 12 (½-cup) servings.

To microwave: Mix cereal, popcorn and pretzels in large microwavable bowl. Mix remaining ingredients and toss to coat as directed at left.

• Microwave on HIGH 5 to 6 minutes or until crisp, stirring halfway through cooking time; cool. Store in tightly covered container.

Note: NABISCO is a registered trademark of Nabisco, Inc.

Festive Appetizer Spread

So easy, yet so elegant. Serve this tasty cheese spread in a fancy mold or a plain shallow dish. Either way, your guests will be impressed.

Prep time: 15 minutes plus refrigerating

- 2 packages (8 ounces each) PHILADELPHIA BRAND Cream Cheese, softened
- 1 jar (8 ounces) CHEEZ WHIZ Pasteurized Process Cheese Sauce
- ¼ cup *each* chopped red pepper and sliced green onions
- 2 teaspoons Worcestershire sauce

1. Mix all ingredients with electric mixer on medium speed until well blended. Refrigerate.

2. Garnish with chopped nuts, parsley or fresh vegetable cutouts. Serve with assorted crackers, breads, breadsticks or cut-up vegetables.

Makes 2 cups.

Shredded Wheat Party Mix
Festive Appetizer Spread



Dilly Dip

The delightful mix of dill, onion and parsley delivers an irresistible dip that's simply heavenly with fresh veggies.

Prep time: 5 minutes plus refrigerating

- 1 container (16 ounces) BREAKSTONE'S *or* KNUDSEN Sour Cream
- 1 cup MIRACLE WHIP *or* MIRACLE WHIP LIGHT Dressing
- 4 teaspoons *each* dill weed, instant minced onion and parsley flakes

1. Mix all ingredients. Refrigerate.
2. Serve with assorted cut-up vegetables.

Makes 3 cups.



Festive Roasted Pepper Dip

Light ingredients make this a healthful dip for the holidays (photo, pages 4–5).

Prep time: 10 minutes plus refrigerating

- 1 cup (8 ounces) BREAKSTONE'S Sour Cream *or* LIGHT CHOICE Sour Half & Half
- 1 cup KRAFT LIGHT Mayonnaise Dressing
- 1 jar (7½ ounces) roasted red peppers, drained, finely chopped
- 1 can (4 ounces) chopped green chilies, drained
- 1 tablespoon lemon juice
- ½ teaspoon garlic powder

1. Mix all ingredients. Refrigerate.
2. Serve with assorted cut-up vegetables.

Makes 3 cups.

Ranch Dip

Bits of bacon give this dip a hearty, smoked flavor that's excellent with vegetables or crackers.

Prep time: 10 minutes plus refrigerating

- 1 cup BREAKSTONE'S *or* KNUDSEN Sour Cream, any variety
- ½ cup KRAFT Ranch Dressing
- ¼ cup (1 ounce) KRAFT 100% Grated Parmesan Cheese
- 4 slices OSCAR MAYER Bacon, crisply cooked, crumbled
- 2 tablespoons sliced green onion

1. Mix all ingredients. Refrigerate.
2. Serve with assorted cut-up vegetables or crackers.

Makes about 1½ cups.

Note: If you like, substitute SEVEN SEAS VIVA Ranch Dressing for KRAFT Ranch Dressing.



Share the Holidays

Visit the homes of faraway relatives and friends via a video greeting featuring your entire family. Just ask a neighbor to help with the camera chores. If you live in a cold-weather climate, present yourselves building a snowman or selecting a tree from a Christmas tree farm. If you're surrounded by balmy weather, tape your holiday message against a backdrop of poinsettias or blooming holly bushes. To share your holiday video with more than one family member or friend, check your local directory for businesses that can duplicate the tape inexpensively. Ship the copies in mailers decorated with holiday stickers and stamps.



Italian Vegetable Dip

This quick-to-fix dip saves on prep time by using a salad dressing mix as a shortcut seasoning blend.

Prep time: 10 minutes plus refrigerating

- 1 cup BREAKSTONE'S *or* KNUDSEN Sour Cream
- 1 cup KRAFT Real Mayonnaise
- 1 envelope GOOD SEASONS Zesty Italian Salad Dressing Mix
- ¼ cup finely chopped green pepper
- ¼ cup finely chopped red pepper

1. Mix sour cream, mayonnaise and salad dressing mix. Stir in green and red pepper. Refrigerate.

2. Serve with assorted cut-up vegetables, breadsticks, boiled potatoes or chips.

Makes 2¼ cups.

Cool Cucumber-Dill Dip

It's as easy as one, two—just stir a few ingredients into KRAFT Ranch Dressing to transform it into a refreshing dip.

Prep time: 10 minutes plus refrigerating

- 1 cup KRAFT Ranch Dressing
- ½ cup finely chopped, seeded, peeled cucumber
- 2 tablespoons finely chopped onion
- ½ teaspoon dill weed

1. Mix all ingredients. Refrigerate.

2. Serve with assorted cut-up vegetables, pita bread wedges and breadsticks.

Makes 1⅓ cups.



Italian Vegetable Dip
Savory Spinach Dip (recipe, page 14)

Bacon-Horseradish Dip

Worcestershire, horseradish and hot pepper sauce give this dip its spicy appeal. If you like, prepare the dip ahead so the flavors have plenty of time to blend.

Prep time: 10 minutes plus refrigerating

- 1 container (16 ounces) BREAKSTONE'S *or* KNUDSEN Sour Cream
- 1 can (3 ounces) OSCAR MAYER Real Bacon Bits
- 1 tablespoon KRAFT Prepared Horseradish
- 1 tablespoon Worcestershire sauce
- ½ teaspoon hot pepper sauce
- Dash garlic powder

1. Mix all ingredients. Refrigerate.

2. Serve with assorted cut-up vegetables, crackers or chips.

Makes 2¼ cups.



Chili Cheese Dip

Perfect for entertaining, this zesty dip requires no last-minute preparation. Simply heat it in the oven while you're welcoming your guests, then set it out to warm up the party (photo, pages 4–5).

Prep time: 5 minutes
Baking time: 25 minutes

- 1 package (8 ounces) PHILADELPHIA BRAND Cream Cheese, softened
- 1 can (15 ounces) chili without beans
- 1 cup (4 ounces) KRAFT Natural Shredded Sharp Cheddar Cheese

1. Heat oven to 350°F.

2. Spread cream cheese on bottom of 9-inch pie plate or quiche dish. Top with chili and cheddar cheese.

3. Bake 20 to 25 minutes or until thoroughly heated. Garnish with chopped green onion and tomato. Serve with tortilla chips.

Makes 8 to 10 servings.

VELVEETA® Salsa Dip

What could be easier than this smooth and spicy appetizer? Keep these two ingredients on hand to turn any impromptu gathering into a party.

Prep time: 5 minutes
Microwave cooking time: 5 minutes

- 1 pound VELVEETA Pasteurized Process Cheese Spread, cut up
- 1 jar (8 ounces) salsa

1. Microwave process cheese spread and salsa in 1½-quart microwavable bowl on HIGH 5 minutes or until process cheese spread is melted, stirring after 3 minutes.

2. Serve hot with assorted cut-up vegetables or tortilla chips.

Makes 3 cups.



Savory Spinach Dip

Made on the stove or in the microwave, this colorful dip is ready to serve in just minutes (photo, page 10).

Prep time: 5 minutes
Stovetop cooking time: 10 minutes OR
Microwave cooking time: 8 minutes

- 2 slices OSCAR MAYER Bacon, finely chopped
- ⅓ cup chopped red pepper
- 1 clove garlic, minced
- 1 package (10 ounces) frozen chopped spinach, cooked, well drained
- 1 jar (8 ounces) CHEEZ WHIZ Pasteurized Process Cheese Sauce
- ½ cup BREAKSTONE'S *or* KNUDSEN Sour Cream

1. Cook and stir bacon in saucepan on medium heat until crisp; drain. Add red pepper and garlic. Cook 1 minute or until tender.

2. Stir in remaining ingredients. Cook, stirring constantly, until thoroughly heated.

3. Serve with Italian bread cubes or assorted crackers.

Makes 2 cups.

To microwave: Microwave bacon in 1-quart microwavable bowl on HIGH 1 to 2 minutes or until crisp; drain.

• Stir in red pepper and garlic. Microwave 1 minute or until tender.

• Stir in remaining ingredients. Microwave on MEDIUM (50%) 4 to 5 minutes or until thoroughly heated, stirring every minute.

Hot Artichoke Dip

Make this dip and place it in a pretty quiche dish for an elegant appetizer at any holiday gathering.

Prep time: 10 minutes
Baking time: 20 minutes
Standing time: 5 minutes

- 1 can (14 ounces) artichoke hearts, drained, chopped
- 1 cup (4 ounces) KRAFT 100% Grated Parmesan Cheese
- 1 cup (4 ounces) KRAFT Natural Shredded Low-Moisture Part-Skim Mozzarella Cheese
- ¾ cup KRAFT Real Mayonnaise *or* MIRACLE WHIP Salad Dressing
- 1 clove garlic, minced

1. Heat oven to 350°F.

2. Mix all ingredients. Spoon into 9-inch quiche dish *or* pie plate.

3. Bake 20 minutes. Let stand 5 minutes. Garnish with steamed artichoke leaves and red cabbage leaves.

4. Serve with toasted French bread slices or crackers.

Makes 2 cups.



PHILLY® 7-Layer Mexican Dip

For a reduced-fat version of this party favorite, use PHILADELPHIA BRAND Neufchatel Cheese, 1/3 Less Fat than Cream Cheese or PHILADELPHIA BRAND FREE Fat Free Cream Cheese instead of regular cream cheese.

Prep time: 10 minutes plus refrigerating

- 1 package (8 ounces) PHILADELPHIA BRAND Cream Cheese, softened
- 1 tablespoon taco seasoning mix
- 1 cup prepared guacamole
- 1 cup salsa
- 1 cup shredded lettuce
- 1 cup (4 ounces) KRAFT Natural Shredded Sharp Cheddar Cheese
- ½ cup chopped green onions
- 2 tablespoons sliced pitted ripe olives

1. Mix cream cheese and seasoning mix. Spread on bottom of 9-inch pie plate or quiche dish.

2. Layer remaining ingredients over cream cheese mixture. Refrigerate.

3. Serve with tortilla chips.

Makes 6 to 8 servings.



Ideas for Prepared Dips

Keep prepared KRAFT sour cream dips on hand so you'll always be ready to entertain on a moment's notice. You can find these dips in a variety of flavors in the dairy case at your local supermarket. To go beyond the classic duo of chips and dip, try these exciting ideas:

- Serve garlic bagel chips, breadsticks, toasted pita bread triangles, pretzel rods and big chewy pretzels for a new twist in dippers.
- Enhance the holiday crudité platter with sweet potato rounds, rutabaga and fennel slices, jicama and asparagus spears and Belgian endive leaves.
- Spoon KRAFT French Onion Dip into hollowed-out cherry tomatoes or steamed small, red potatoes.
- Serve your favorite KRAFT dip in containers such as hollowed-out round bread loaves, bell peppers, acorn squashes or small red or green cabbages.

KRAFT Creative Kitchens

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CARBONARA APPETIZERS

Cook the bacon and chop the onion and parsley ahead of time. Then when your guests arrive, just assemble, bake and serve.

Prep time: 15 minutes
Baking time: 8 minutes

- 1 Italian bread shell (6 inches)
- ¼ cup DI GIORNO Alfredo Sauce
- 2 slices OSCAR MAYER Bacon, crisply cooked, crumbled
- 3 tablespoons chopped red onion
- 2 teaspoons chopped fresh parsley
- 2 teaspoons KRAFT 100% Grated Parmesan Cheese

1. Heat oven to 450°F.

2. Spread bread shell with sauce; layer with remaining ingredients.

3. Bake on ungreased cookie sheet 8 minutes or until bread shell is crisp and thoroughly heated. Cut into wedges.

Makes 6 servings.



PARTY PIZZA APPETIZERS

These mini pizzas are not only delicious to eat, but fun to make. For a party activity, have each guest assemble his or her own pizza, then bake and enjoy.

Prep time: 10 minutes
Baking time: 10 minutes

- 1 can (10 ounces) refrigerated flaky buttermilk biscuits
- ½ cup pizza sauce
- 1 cup (4 ounces) KRAFT Natural Shredded Low-Moisture Part-Skim Mozzarella Cheese
- ¼ cup finely chopped green pepper
- Dried oregano leaves

1. Heat oven to 450°F.

2. Separate biscuits on greased cookie sheet. Flatten each biscuit with bottom of greased glass.

3. Top biscuits with pizza sauce and cheese. Sprinkle with green pepper and oregano.

4. Bake 8 to 10 minutes or until cheese is melted.

Makes 10.





Party Cheese Wreath

This pretty wreath will add a festive touch to your holiday table. If you like, assemble and garnish it ahead of time. When your guests arrive, add the crackers and serve.

Prep time: 15 minutes plus refrigerating

- 2 packages (8 ounces each) PHILADELPHIA BRAND Cream Cheese, softened
- 1 package (8 ounces) KRAFT Natural Shredded Mild Cheddar Cheese
- 1 tablespoon *each* chopped red bell pepper and finely chopped green onion
- 2 teaspoons Worcestershire sauce
- 1 teaspoon lemon juice
- Dash ground red pepper

1. Beat cream cheese and cheddar cheese with electric mixer on medium speed until well blended.

2. Add remaining ingredients; mix well. Refrigerate several hours.

3. Place drinking glass, about 3 inches in diameter, in center of serving platter. Drop rounded tablespoonfuls of mixture around glass, just touching outer edge of glass to form ring; smooth with spatula. Remove glass. Garnish with chopped parsley and red bell pepper. Serve with assorted crackers.

Makes 2 cups.

Refreshing Cucumber, Dill 'n' Cheddar Snacks

Simple to make, these tasty tidbits require no cooking; just assemble them right before your party.

- Assorted crackers
- Cucumber slices
- CRACKER BARREL Sharp Natural Cheddar Cheese, thinly sliced and cut into shapes with cookie cutters
- Fresh dill sprigs

Top each cracker with a cucumber slice, cheese and dill sprig.



Party Cheese Wreath

Cinnamon 'n' Apple Wafers

Apples, crackers, cheese and a sweet coating lend delightful flavor to this soon-to-be-favorite finger food.

Prep time: 15 minutes
Baking time: 5 minutes

- ½ cup sugar
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- 1 *each* small red and green apple, thinly sliced
- 28 shredded whole wheat wafer crackers
- 1 package (10 ounces) CRACKER BARREL Vermont Sharp-White Natural Cheddar Cheese, thinly sliced

1. Heat oven to 350°F.

2. Mix sugar, cinnamon and nutmeg; toss with apples. Place wafers on cookie sheet; top each with 1 cheese slice and 2 apple slices.

3. Bake 4 to 5 minutes or until cheese is melted. Serve warm.

Makes 28.

Toasted Cheese Wedges

These savory cheese bites are usually deep-fat fried. For an easier, no-mess method, we used the broiler instead.

Prep time: 10 minutes
Broiling time: 3 minutes



- 1 package (10 ounces) CRACKER BARREL NEW YORK AGED RESERVE Natural Extra Sharp Cheddar Cheese
- ½ cup Italian-style bread crumbs
- ½ teaspoon crushed red pepper (optional)
- 1 egg, beaten

1. Heat broiler. Spray cookie sheet with no stick cooking spray.

2. Cut cheese into ½-inch slices; cut slices diagonally in half. Mix bread crumbs and pepper. Dip cheese in egg; coat with crumb mixture. Place on prepared cookie sheet.

3. Broil 2 to 3 minutes or until cheese is melted. Serve warm with pizza or spaghetti sauce, if desired.

Makes 20.

Cheddar and Onion Bites (recipe, page 20)
Cinnamon 'n' Apple Wafers



Little Tacos

The south-of-the-border essence comes from taco sauce. Keep these Little Smokies warm in a fondue pot or slow cooker.

Prep time: 5 minutes
Cooking time: 10 minutes

- 1 package (16 ounces) OSCAR MAYER Little Smokies
- 1 jar (8 ounces) CHEEZ WHIZ Pasteurized Process Cheese Sauce
- ½ cup taco sauce

1. Heat smokies as directed on package.

2. Meanwhile, mix process cheese sauce and taco sauce in small saucepan. Cook on medium-low heat 10 minutes or until process cheese sauce melts, stirring frequently.

3. To serve, place smokies and sauce in fondue pot or slow cooker. Garnish with chopped fresh cilantro or parsley. Keep warm on low heat.

Makes about 50.

CATALINA® Chicken Wings

When serving a crowd, you can marinate these favorites ahead of time, then cook them to perfection just before or during the party.

Prep time: 5 minutes plus marinating
Baking time: 45 minutes OR
Grilling time: 20 minutes OR
Broiling time: 20 minutes

- 1 bottle (16 ounces) KRAFT CATALINA French Dressing
- ½ cup soy sauce
- 5 pounds chicken wings, separated at joints, tips discarded, *and/or* chicken drummettes

1. Mix dressing and soy sauce; reserve ½ cup of the dressing mixture.

2. Pour remaining dressing mixture over chicken; cover. Refrigerate several hours or overnight to marinate. Drain; discard marinade.

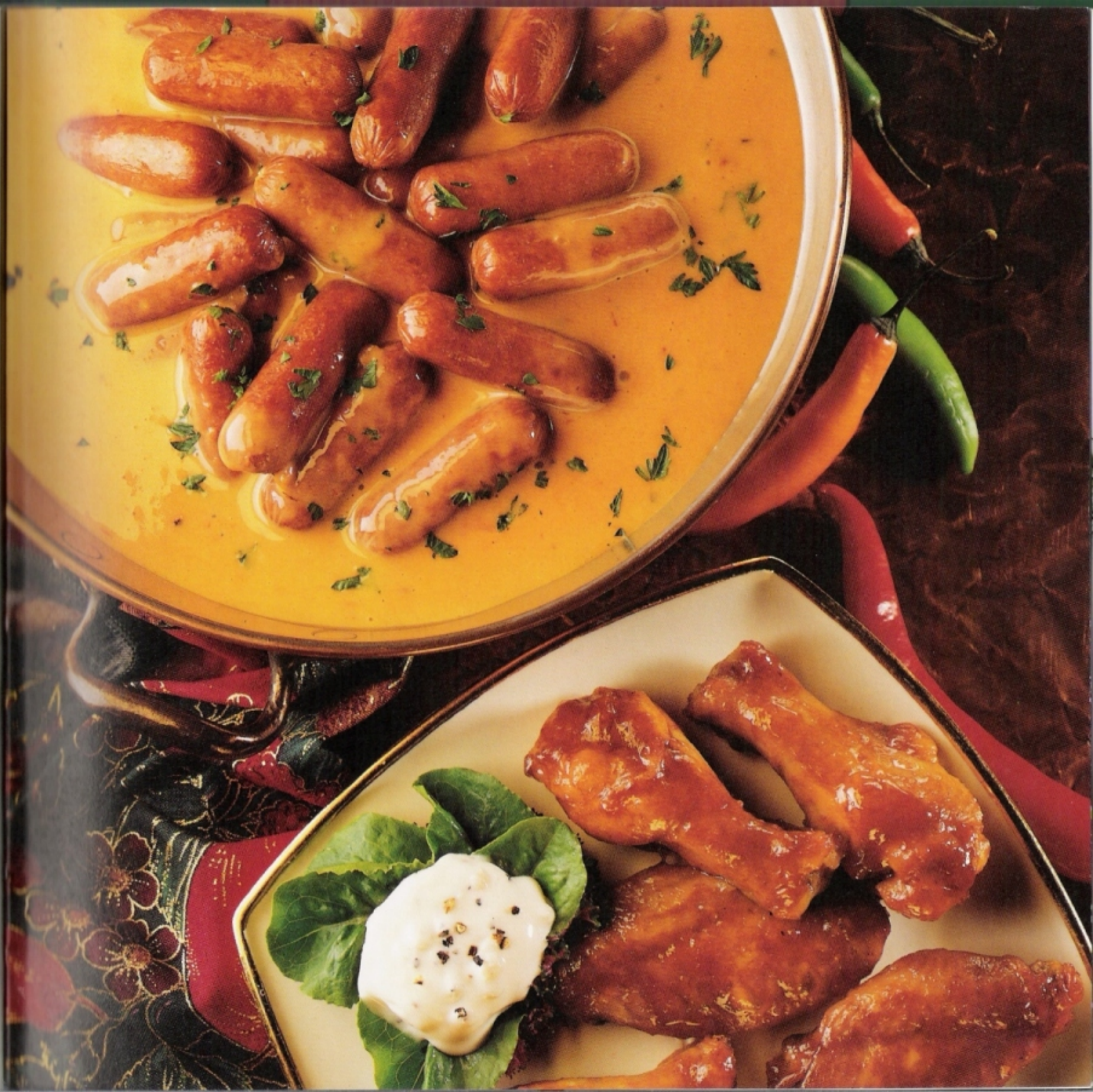
3. Heat oven to 375°F.

4. Place chicken in 15x10x1-inch foil-lined baking pan. Bake 45 minutes or until golden brown, brushing halfway through baking with reserved ½ cup dressing mixture. Serve with blue cheese dressing sprinkled with cracked pepper.

Makes about 6 dozen.

To grill: Place chicken on grill over medium coals. Grill 20 minutes or until cooked through, turning once and brushing occasionally with reserved ½ cup dressing mixture.

To broil: Place chicken on broiler pan. Broil 6 inches from heat 20 minutes, turning once and brushing occasionally with reserved ½ cup dressing mixture.



BACON WATER CHESTNUTS

A sweet-and-tangy sauce makes these hot-out-of-the-oven snacks absolutely irresistible.

Prep time: 20 minutes
Baking time: 45 minutes

- 1 package (8 ounces) OSCAR MAYER Bacon, cut in half crosswise
- 1 can (8 ounces) whole water chestnuts, drained
- ½ cup MIRACLE WHIP *or* MIRACLE WHIP LIGHT Dressing
- ½ cup firmly packed brown sugar
- ¼ cup chili sauce

1. Heat oven to 350°F.

2. Cook bacon in large skillet on medium heat until almost crisp; drain. Wrap bacon around water chestnuts; secure with toothpicks. Place in baking dish.

3. Mix remaining ingredients; pour over water chestnuts.



4. Bake 45 minutes.

Makes about 24.

BACON-CHEDDAR APPETIZERS

Save on last-minute preparation by stirring together the topping ahead of time. Then, during your party, all you need to do is top the toast and broil (photo, pages 4–5).

Prep time: 20 minutes
Broiling time: 3 minutes

- 1 package (8 ounces) KRAFT Natural Shredded Sharp Cheddar Cheese
- 1 package (8 ounces) OSCAR MAYER Bacon, crisply cooked, crumbled
- ¼ cup KRAFT Real Mayonnaise
- 2 tablespoons finely chopped onion
- ½ teaspoon dry mustard
- Melba toast rounds

1. Heat broiler.

2. Mix all ingredients except toast rounds until well blended. Spread 1 teaspoon cheese mixture on each toast round. Place on cookie sheet.

3. Broil 2 to 3 minutes or until cheese is melted. Garnish as desired.

Makes about 5 dozen.



LITTLE GEMS

An unusual combination of flavors creates a delightful sauce for cocktail franks. Keep toothpicks or forks nearby so guests can help themselves.

Prep time: 5 minutes
Cooking time: 10 minutes

- 1 package (16 ounces) OSCAR MAYER Little Wieners
- 1 jar (12 ounces) chili sauce
- 1 jar (10 ounces) KRAFT Grape Jelly
- 2 tablespoons cornstarch

1. Heat wieners as directed on package.

2. Meanwhile, mix chili sauce, jelly and cornstarch in small saucepan. Cook on medium heat 5 minutes or until sauce thickens and boils, stirring frequently.

3. To serve, place wieners and sauce in slow cooker or fondue pot. Keep warm on low heat.

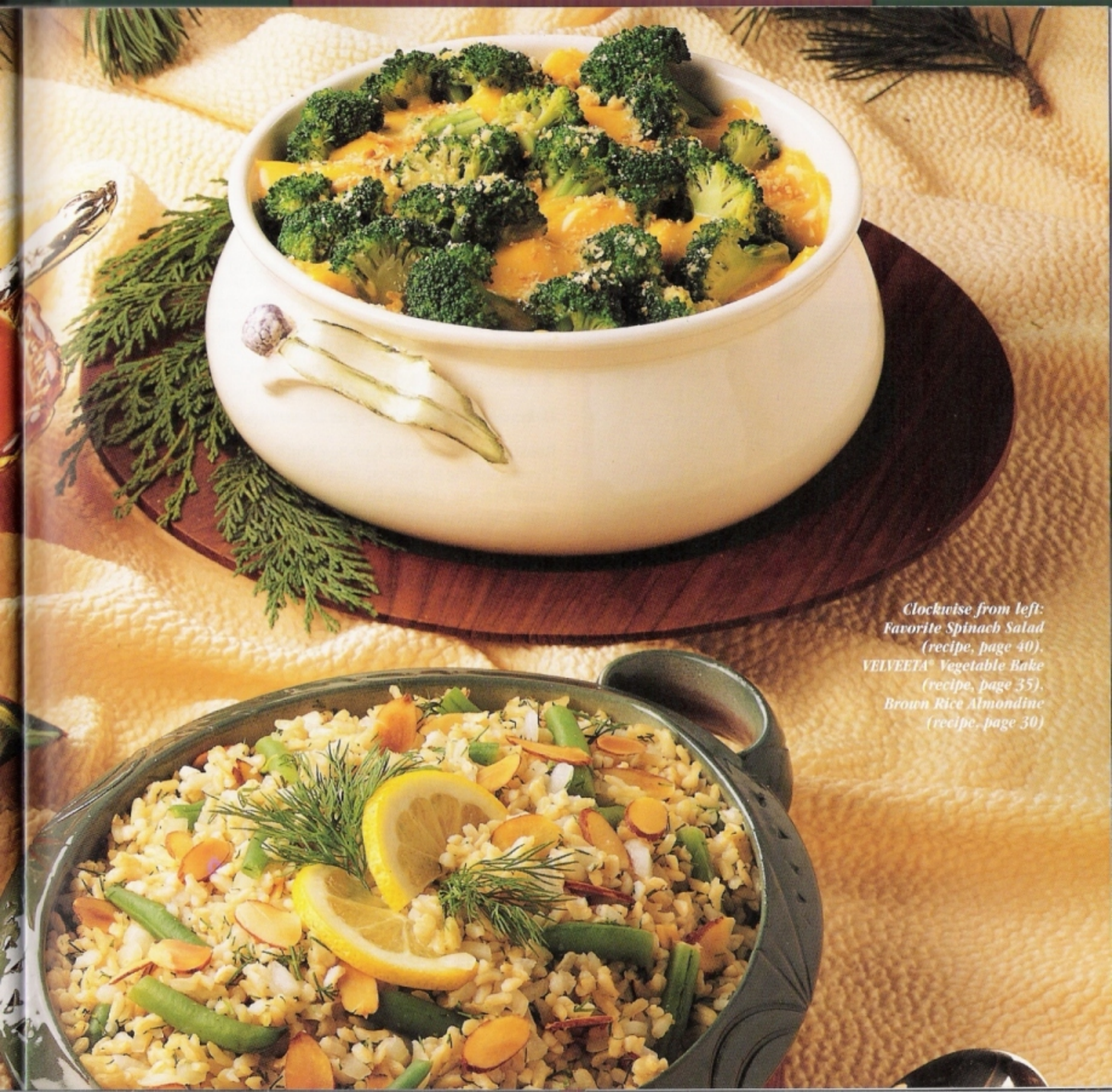
Makes about 50.

IDEAS FOR LITTLE WIENERS AND LITTLE SMOKIES

Little Wieners and Little Smokies are bite-size versions of the regular OSCAR MAYER Wieners and Smokie Links. Serve them as appetizers and snacks or in main dishes. Here are just a few suggestions on how you can enjoy these tiny delicious treats.

- Heat them in a prepared sauce, such as bottled barbecue sauce, canned cheese soup or hot mustard. Serve them with decorative toothpicks for an uncomplicated appetizer.
- Heat and serve them in small dinner rolls or tiny buns made for mini hot dogs.
- Wrap each of them in refrigerated biscuit dough and bake.
- Add them to baked beans, macaroni and cheese, and other casserole dishes for added flavor and protein.
- Add them cold to salads, such as potato salad or Caesar salad.

KRAFT Creative Kitchens



Clockwise from left: Favorite Spinach Salad (recipe, page 40), VELVEETA® Vegetable Bake (recipe, page 35), Brown Rice Almondine (recipe, page 30)



SIDE TRIMMINGS

You can rely on these no-fuss accompaniments from Kraft Foods to dress up your holiday meals. This enticing assortment of salads, vegetable dishes, stuffings and rice pilafs includes everything from a new-fashioned Honey Dijon Waldorf Salad to Classic Green Bean Casserole.

Sausage Stuffing

This versatile stuffing is incredible on its own or stuffed in a chicken or turkey (photos, below and on page 90).

Prep time: 10 minutes
Cooking time: 10 minutes
Standing time: 5 minutes



- ¼ pound bulk pork sausage
- 1 cup sliced celery
- 1 cup sliced mushrooms (about ¼ pound)
- 1 small onion, chopped
- 1½ cups beef broth
- 1 teaspoon poultry seasoning
- ½ teaspoon salt
- 1½ cups MINUTE Original *or* Premium Long Grain Rice, uncooked

1. Brown sausage in saucepan or skillet on medium-high heat. Add celery, mushrooms and onion; cook and stir 3 minutes.

2. Stir in broth, seasoning and salt. Bring to boil. Stir in rice; cover. Remove from heat.

3. Let stand 5 minutes.

Makes about 5 cups stuffing or 10 servings.

Roasted Chicken with Sausage Stuffing: Prepare stuffing as directed. Spoon into 4½- to 5-pound roasting chicken. Do not pack tightly. Roast at once as directed on poultry wrapper.

Note: Stuffing recipe can be doubled or tripled for turkey.

Brown Rice Almondine

Perfect for the holidays and year-round (photo, pages 28–29).

Prep time: 10 minutes
Microwave cooking time: 10 minutes
Standing time: 5 minutes

- 1½ cups MINUTE Instant Brown Rice, uncooked
- 1¼ cups chicken broth
- 1 medium onion, chopped
- 1 tablespoon lemon juice
- 1 tablespoon PARKAY Spread Sticks
- 2 teaspoons chopped fresh dill *or* ½ teaspoon dill weed
- 1 clove garlic, minced
- 1 cup frozen cut green beans, thawed
- 2 tablespoons toasted sliced almonds

1. Mix rice, broth, onion, juice, PARKAY, dill and garlic in 2-quart microwavable casserole; cover.

2. Microwave on HIGH 5 minutes. Stir in beans; cover.

3. Microwave 5 minutes. Let stand 5 minutes. Stir in almonds. Garnish with lemon slices and additional fresh dill.

Makes 6 servings.

BROWN RICE AND CRANBERRY PILAF

When you're searching for something special to go with your main dish, look no further. This moist and colorful pilaf is a wonderful alternative to plain rice.

Prep time: 5 minutes
Cooking time: 10 minutes
Standing time: 5 minutes

- 2 cups chicken broth
- 1 cup orange juice
- 3 cups MINUTE Instant Brown Rice, uncooked
- 1 cup fresh cranberries *or* 1 cup whole berry cranberry sauce
- ¼ cup sliced almonds, toasted

1. Bring broth and juice to boil.

2. Stir in rice and cranberries. Return to boil. Reduce heat to low; cover and simmer 5 minutes. Remove from heat.

3. Let stand 5 minutes. Stir in almonds.

Makes 10 servings.



SHARE THE HOLIDAYS

Cheer up the older people in your neighborhood who will be alone during the holidays by designating them as honorary grandparents. Take them with you to a school pageant or concert, and invite them to share in your family festivities. If they're confined because of a disability or lack of transportation, treat them to the sights and sounds of the holidays by decorating their home or driving them downtown to see the storefront decorations or other seasonal attractions.

VELVEETA® CHEESY RICE AND BROCCOLI

Delicious with poultry, pork or beef or by itself as a meatless entrée, this hearty dish will soon become a family favorite for the holiday season and throughout the year.

Prep time: 5 minutes
Cooking time: 10 minutes
Standing time: 10 minutes

- 1 package (10 ounces) frozen chopped broccoli, thawed, drained
- 1 cup water
- 1½ cups MINUTE Original Rice, uncooked
- ½ pound VELVEETA Pasteurized Process Cheese Spread *or* VELVEETA LIGHT Pasteurized Process Cheese Product, cut up

1. Bring broccoli and water to full boil in medium saucepan on medium-high heat.

2. Add rice. Stir; cover and remove from heat. Let stand 4 to 5 minutes.

3. Stir in process cheese spread. Cover and let stand 4 to 5 minutes. Stir until process cheese spread is melted before serving.

Makes 6 servings.

HERB-ROASTED POTATOES

For a colorful potato dish, we suggest using red-skinned potatoes. If the smaller potatoes are unavailable, then use larger ones and cut each into six or eight pieces.

Prep time: 15 minutes
Baking time: 40 minutes



- ½ cup MIRACLE WHIP Salad Dressing
- 1 tablespoon *each* dried oregano leaves, garlic powder and onion powder
- 1 teaspoon seasoned salt
- 1 tablespoon water
- 2 pounds small red potatoes, quartered

1. Heat oven to 425°F.

2. Mix dressing, seasonings and water in large bowl. Add potatoes; toss to coat. Place potatoes on greased cookie sheet.

3. Bake 20 minutes. Turn potatoes; continue baking 20 minutes or until crisp and browned.

Makes 8 servings.



QUICK CHEESY MASHED POTATOES

The secret to these golden, delicious potatoes is the VELVEETA Cheese Spread. Cut the cheese spread into tiny cubes so the hot potatoes can melt it easily.



Prep time: 20 minutes

- 4 cups hot cooked sliced potatoes
- ½ pound VELVEETA Pasteurized Process Cheese Spread, cut up
- Salt and pepper

1. Mash potatoes coarsely with fork or potato masher.
2. Add process cheese spread. Mash until process cheese spread is melted and potatoes are desired consistency.
3. Season to taste with salt and pepper.

Makes 6 servings.

PRALINE SWEET POTATOES

Flavored with brown sugar, cinnamon and pecans, these luscious potatoes will become a new tradition for your family Thanksgiving dinners.

Prep time: 45 minutes
Baking time: 30 minutes

- 2 pounds sweet potatoes, cooked, peeled and mashed
- ½ cup MIRACLE WHIP Salad Dressing
- ½ cup firmly packed brown sugar, divided
- 1 teaspoon ground ginger
- ¼ teaspoon grated orange peel
- ¼ cup chopped pecans
- 1 tablespoon PARKAY Spread Sticks, softened
- ¼ teaspoon ground cinnamon

1. Heat oven to 350°F.
2. Mix sweet potatoes, salad dressing, ¼ cup of the sugar, ginger and peel. Spoon into 1½-quart casserole.
3. Mix remaining ¼ cup sugar, pecans, PARKAY and cinnamon; sprinkle over potato mixture.
4. Bake 30 minutes.

Makes 8 servings.



VELVEETA® VEGETABLE BAKE

Let your imagination go and create your own signature dish. We suggest using broccoli, but any frozen vegetable would be impressive in this cheesy casserole (photo, pages 28–29).

Prep time: 5 minutes
Baking time: 30 minutes

- 1 package (16 ounces) frozen broccoli cuts, partially cooked, drained
- ¾ pound VELVEETA Pasteurized Process Cheese Spread, cut up
- ¾ cup crushed buttery crackers
- 2 tablespoons PARKAY Spread Sticks

1. Heat oven to 375°F.
2. Mix broccoli and process cheese spread. Spoon into greased 1½-quart casserole. Sprinkle with crushed crackers; dot with PARKAY.
3. Bake 25 to 30 minutes or until thoroughly heated.

Makes 4 to 6 servings.

SPINACH LASAGNA

This extraordinary lasagna can be served as a substantial side dish or as a meatless entrée.

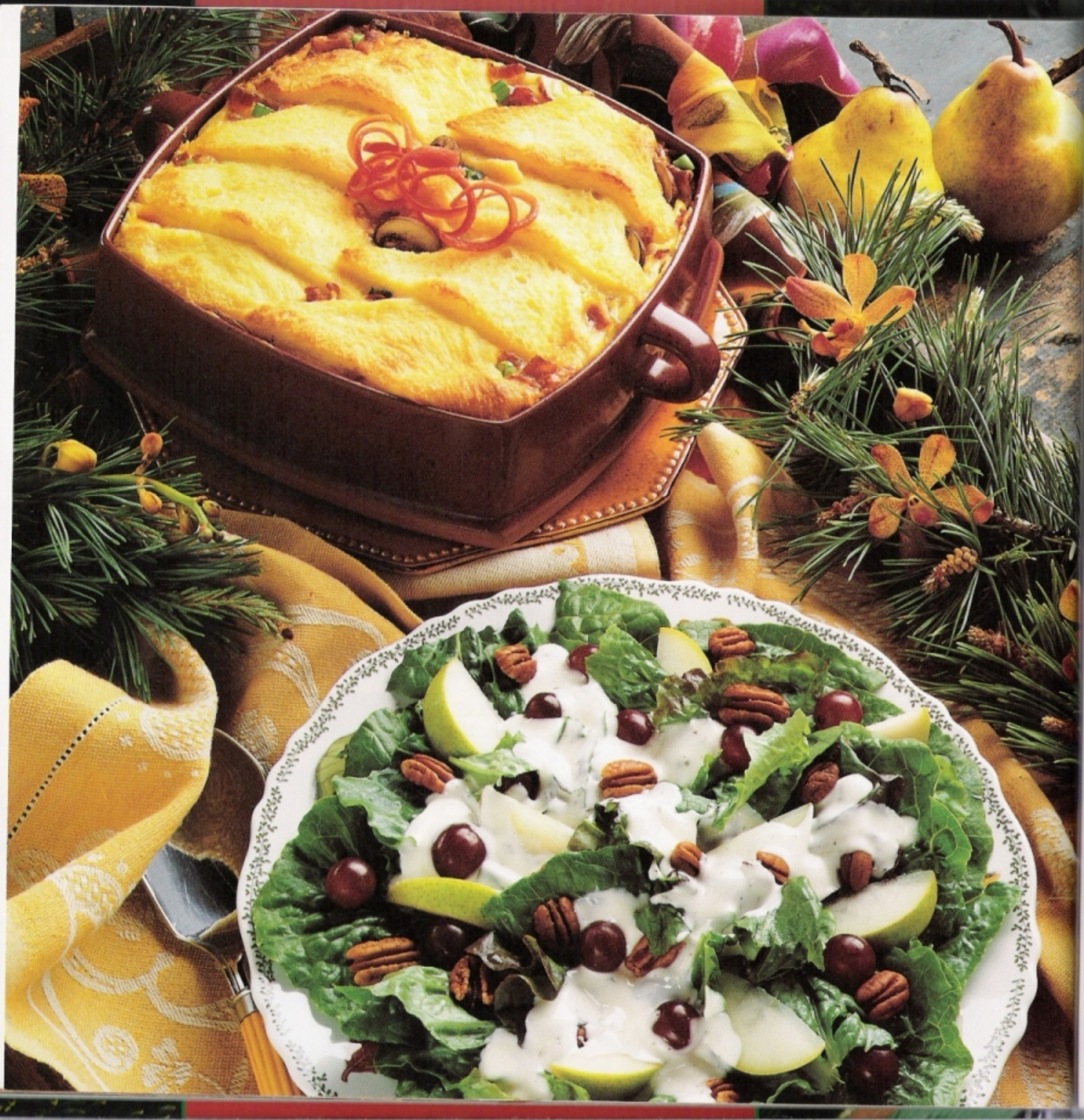
Prep time: 30 minutes
Baking time: 45 minutes
Standing time: 10 minutes

- 1 container (15 ounces) ricotta cheese *or* cottage cheese
- 1 package (10 ounces) frozen chopped spinach, thawed, well drained
- 3 cups (12 ounces) KRAFT Natural Shredded Low-Moisture Part-Skim Mozzarella Cheese, divided
- ¾ cup (3 ounces) KRAFT 100% Grated Parmesan Cheese, divided
- 2 eggs, beaten
- 1 jar (28 ounces) spaghetti sauce, divided
- 9 lasagna noodles, cooked, drained

1. Heat oven to 350°F.
2. Mix ricotta cheese, spinach, 2 cups of the mozzarella cheese, ½ cup of the Parmesan cheese and eggs.
3. Layer 1 cup of the spaghetti sauce, 3 lasagna noodles and ½ of the ricotta cheese mixture in 13x9-inch baking dish. Repeat layers. Top with remaining 3 noodles, 1 cup sauce, 1 cup mozzarella and ¼ cup Parmesan cheese.
4. Bake 45 minutes. Let stand 10 minutes before serving.

Makes 8 to 10 servings.





BACON BREAKFAST CASSEROLE

Serve this make-ahead main dish with coffee cake and fruit for a festive wake-up call.

Prep time: 20 minutes plus refrigerating
Baking time: 1 hour
Standing time: 10 minutes

- 8 slices white bread, crusts trimmed
- 8 slices OSCAR MAYER Bacon, crisply cooked, crumbled
- 1 can (4 ounces) sliced mushrooms, drained
- 2 green onions, sliced
- 1½ cups (6 ounces) KRAFT Natural Shredded Mild Cheddar Cheese
- 4 eggs, beaten
- 2 cups milk

1. Place 4 bread slices on bottom of greased 8-inch square baking dish. Sprinkle bacon, mushrooms, onions and cheese on bread. Cover with remaining 4 bread slices.

2. Mix eggs and milk; pour over bread. Cover. Refrigerate 1 hour or overnight.

3. Heat oven to 350°F.

4. Bake, uncovered, 1 hour. Let stand 10 minutes before serving. Garnish as desired.

Makes 6 servings.

SHARE THE HOLIDAYS

Children appreciate a day of their own. During the holiday season, designate a day to honor each child in your family. On the special day, allow the honoree to choose the meal menus and to sit at the head of the table. Let the child select a holiday video or story or an activity the whole family can enjoy together. You also might want to ask the child's best friend to share in the fun.

Bacon Breakfast Casserole
Greens with Pear and Pecan (recipe, page 39)

CRANBERRY CREAM CHEESE MOLD

This refreshing salad adds a splash of color to any holiday meal. Serve it as a mold or sliced on lettuce leaves (photos, below and on page 90).

Prep time: 30 minutes plus refrigerating

- 1½ cups boiling water
- 1 package (8-serving size) *or* 2 packages (4-serving size each) JELL-O Brand Cranberry Flavor Gelatin *or* Cranberry Flavor Sugar Free Low Calorie Gelatin Dessert *or* any red flavor
- 1½ cups cold water
- ½ teaspoon ground cinnamon
- 1 medium apple, chopped
- 1 cup whole berry cranberry sauce (optional)
- 1 package (8 ounces) PHILADELPHIA BRAND Cream Cheese *or* PHILADELPHIA BRAND Neufchatel Cheese, ⅓ Less Fat than Cream Cheese, softened



1. Stir boiling water into gelatin in large bowl 2 minutes or until completely dissolved. Stir in cold water and cinnamon.

2. Pour 2 cups of the gelatin into medium bowl. Refrigerate about 1½ hours or until thickened (spoon drawn through leaves a definite impression). Reserve remaining 1 cup gelatin at room temperature.

3. Stir apple and cranberry sauce into thickened gelatin. Spoon into 6-cup mold. Refrigerate about 30 minutes or until set but not firm (should stick to your finger when touched and should mound).

4. Stir reserved 1 cup gelatin gradually into cream cheese in small bowl with wire whisk until smooth. Pour over gelatin layer in mold.

5. Refrigerate 4 hours or until firm. Unmold. Garnish as desired. Store leftover gelatin mold in refrigerator.

Makes about 6 cups or 12 servings.

To unmold: Dip mold in hot water for about 15 seconds. Gently pull gelatin from around edges with moist fingers. Place moistened serving plate on top of mold. Invert mold and plate; holding mold and plate together, shake slightly to loosen. Gently remove mold and center gelatin on plate.

CLASSIC GREEN BEAN CASSEROLE

An all-time favorite, this version is better than ever with CHEEZ WHIZ Process Cheese Sauce (photos, below and on page 90).

Prep time: 5 minutes
Baking time: 35 minutes

- 3 packages (9 ounces each) frozen French cut green beans, thawed, drained
- 1 jar (8 ounces) CHEEZ WHIZ Pasteurized Process Cheese Sauce
- 1 can (10¾ ounces) condensed cream of mushroom soup
- ⅛ teaspoon pepper
- 1 can (2.8 ounces) French fried onions, divided

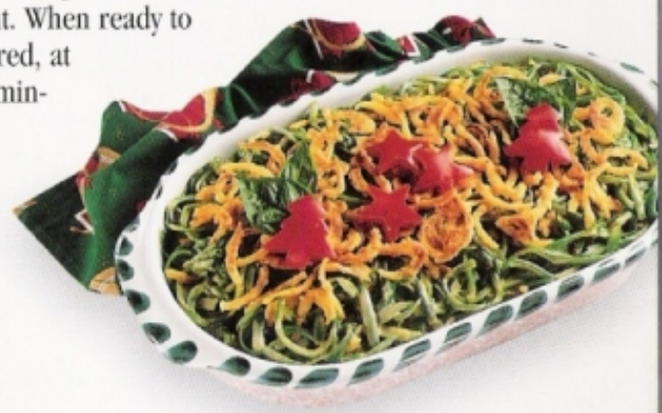
1. Heat oven to 350°F.

2. Mix all ingredients except ½ can onions in 1½-quart casserole.

3. Bake 30 minutes. Top with remaining onions; continue baking 5 minutes. Garnish with red pepper cutouts or strips.

Makes 8 servings.

To make ahead: Prepare as directed except for baking; cover. Refrigerate overnight. When ready to serve, bake, uncovered, at 350°F for 45 to 50 minutes or until thoroughly heated, topping with remaining onions during last 5 minutes of baking time.



GREENS WITH PEAR AND PECAN

This flavorful salad looks elegant but is actually simple to prepare. For variety, try a mixture of baby greens instead of the romaine (photo, page 36).

Prep time: 20 minutes

- 6 cups torn romaine *or* leaf lettuce
- 2 medium pears, sliced
- 1 cup seedless red grapes
- KRAFT Ranch Dressing
- ⅓ cup pecan halves

1. Toss lettuce, pears and grapes in large bowl.

2. Just before serving, drizzle with dressing and sprinkle with pecans.

Makes 6 servings.

FAVORITE SPINACH SALAD

Filled with the crunch of water chestnuts and the flavor of hard-cooked eggs and bacon, this traditional spinach salad complements any meal (photo, pages 28–29).

Prep time: 15 minutes

- 5 cups torn spinach
- 2 cups sliced mushrooms
- 1 can (8 ounces) sliced water chestnuts, drained
- 1 cup bean sprouts
- ½ cup thinly sliced red onion wedges
- 4 slices OSCAR MAYER Bacon, crisply cooked, crumbled
- 2 hard-cooked eggs, chopped
- ¾ cup KRAFT CATALINA French Dressing

1. Toss all ingredients except dressing in large bowl.
2. Serve with dressing.

Makes 6 servings.

ITALIAN PASTA SALAD

Cool and refreshing, with robust Italian flavor, this salad is almost a meal in itself.

Prep time: 20 minutes plus refrigerating

- 1 package (16 ounces) pasta, cooked, drained
- 1 bottle (16 ounces) KRAFT Zesty Italian Dressing
- 1 cup *each* chopped green pepper, sliced pepperoni and sliced pitted ripe olives
- ½ cup (2 ounces) KRAFT 100% Grated Parmesan Cheese
- 2 teaspoons dried oregano leaves

1. Toss all ingredients in large bowl. Refrigerate.

Makes 12 servings.

Italian Pasta Salad

Cheesey Biscuits (recipe, page 43)



BACON-BROCCOLI SALAD

Both totable and tasty, this spinach, broccoli and bacon salad is sure to be a winner at your next holiday potluck.

Prep time: 20 minutes plus refrigerating

- 1 cup MIRACLE WHIP Salad Dressing
- 2 tablespoons sugar



- 2 tablespoons vinegar
- 1 medium bunch broccoli, cut into flowerets (about 6 cups)
- 4 cups loosely packed torn spinach
- 12 slices OSCAR MAYER Bacon, crisply cooked, crumbled
- ½ cup slivered red onion
- ¼ cup raisins

1. Mix salad dressing, sugar and vinegar in large bowl.

2. Add remaining ingredients; mix lightly. Refrigerate.

Makes 8 servings.

HONEY DIJON WALDORF SALAD

The classic Waldorf takes a twist with Honey Dijon Dressing for a light, yet tangy, flavor.

Prep time: 10 minutes plus refrigerating

- 2 cups chopped apples
- ½ cup KRAFT Honey Dijon Dressing
- ½ cup sliced celery
- ½ cup raisins
- ¼ cup chopped walnuts

Toss all ingredients in large bowl. Refrigerate.

Makes 4 servings.



CHEESY BISCUITS

Refrigerated biscuits take on the charming shape of a Christmas tree for a no-fuss holiday presentation. If you like, after baking the biscuit tree, place purchased breadsticks at its base to fashion a trunk (photo, page 41).

Prep time: 10 minutes
Baking time: 10 minutes

- 1 jar (8 ounces) CHEEZ WHIZ Pasteurized Process Cheese Sauce
- 1 can (10 ounces) refrigerated buttermilk biscuits
- ½ cup (2 ounces) KRAFT 100% Grated Parmesan Cheese
- Dried herbs, such as parsley, basil, rosemary *or* oregano (optional)

1. Heat oven to 400°F.
2. Microwave process cheese sauce as directed on label; pour into small bowl.
3. Dip each biscuit top in process cheese sauce, then in Parmesan cheese, coating tops of rolls completely. Place biscuits, almost touching, on ungreased cookie sheet in the shape of a tree. Sprinkle with herbs.
4. Bake 8 to 10 minutes or until golden brown. Use a spatula to carefully transfer tree to large serving platter.

Makes 10 biscuits.

CHEESE AND TOMATO BREAD

An open-face stack of salad dressing, tomato and cheese, this side dish easily can be made to serve a crowd.

- French bread slices
- KRAFT House Italian with Olive Oil Blend Dressing
- Plum tomato slices
- KRAFT Natural Cheese Slices, cut in half diagonally

1. Heat broiler.
2. Place bread slices on cookie sheet. Broil until lightly browned. Brush toasted side of bread slices with dressing. Layer tomato and cheese slices on bread.
3. Broil until cheese is melted. Garnish with fresh basil.





SIMPLE 'N' SWEET

The holidays just wouldn't be the same without the home-baked goodness of decadent desserts. Now you can create those popular holiday flavors even if you're short on time, thanks to this merry assortment of cakes, pies and other tempting desserts.



Clockwise from top right: PHILLY 3-STEP™ Pumpkin Cheesecake (recipe, page 57), Creamy Chocolate Layered Pie (recipe, page 47), Brandied Coffee and French Coffee (recipes, page 55)

TEMPTING RASPBERRY TARTS

While children will love having their own sweet tarts, these individual desserts are elegant enough for a grown-up gathering.

Prep time: 10 minutes plus refrigerating

- ¼ cup honey
- 1 package (8 ounces) PHILADELPHIA BRAND Cream Cheese, softened
- 1 package (10 ounces) frozen red raspberries in light syrup, partially thawed, undrained
- 1 cup sliced banana
- 2 cups KRAFT Miniature Marshmallows
- 1¾ cups thawed COOL WHIP Whipped Topping
- 2 packages (4 ounces each) graham cracker tart shells (12 shells)

1. Add honey to cream cheese, mixing until well blended.

2. Stir in fruit. Gently stir in marshmallows and whipped topping.

3. Pour into shells. Refrigerate several hours or overnight. Garnish with fresh raspberries, mint leaves and additional marshmallows.

Makes 12 servings.

Tempting Strawberry Tarts: Substitute 1 package (10 ounces) frozen strawberry halves in light syrup for raspberries.



Double Chocolate Pudding Pie

We doubled the rich chocolate flavor to double the goodness of this frozen dessert (photo, page 61).

Prep time: 20 minutes plus freezing

- 1 cup cold milk
- 1 package (4-serving size) JELL-O Chocolate Flavor Instant Pudding & Pie Filling
- 2 squares BAKER'S Semi-Sweet Chocolate, melted
- 2 cups thawed COOL WHIP Whipped Topping
- 1 graham cracker crumb crust *or* baked pastry shell (6 ounces *or* 9 inches)

1. Pour milk into medium bowl. Add pudding mix. Beat with wire whisk 2 minutes. Let stand 5 minutes or until thickened.

2. Gradually mix in chocolate until smooth. Gently stir in whipped topping. Spoon mixture into crust.

3. Freeze 4 hours or until firm. Garnish with chocolate curls. Store leftover pie in freezer.

Makes 8 servings.

Creamy Chocolate Layered Pie

It takes just minutes to mix up this rich and delicious pie. If you like, garnish with chocolate curls or cutouts for an extra-pretty dessert (photo, pages 44–45).

Prep time: 20 minutes plus refrigerating

- 4 ounces PHILADELPHIA BRAND Cream Cheese, softened
- 1 tablespoon milk *or* half-and-half
- 1 tablespoon sugar
- 1 tub (12 ounces) COOL WHIP Whipped Topping, thawed, divided
- 1 prepared chocolate flavor crumb crust (6 ounces)
- 1½ cups cold milk *or* half-and-half
- 2 packages (4-serving size each) JELL-O Chocolate Flavor Instant Pudding & Pie Filling

1. Mix cream cheese, 1 tablespoon milk and sugar in large bowl with wire whisk until smooth. Gently stir in 1½ cups of the whipped topping. Spread on bottom of crust.

2. Pour 1½ cups milk into large bowl. Add pudding mixes. Beat with wire whisk 1 minute. (Mixture will be thick.) Gently stir in 2 cups of the whipped topping. Spread over cream cheese layer.

3. Refrigerate 4 hours or until set. Garnish with remaining whipped topping, if desired. Store leftover pie in refrigerator.

Makes 8 servings.

Apple Topped Cream Pie

Here's a delectable variation on the familiar apple pie—it features apple slices atop a filling of vanilla pudding and Neufchatel cheese (photo, page 64).

Prep time: 20 minutes plus refrigerating

- 2 cups cold milk
- 1 package (8 ounces) PHILADELPHIA BRAND Neufchatel Cheese, ⅓ Less Fat than Cream Cheese, softened
- 2 packages (4-serving size each) JELL-O Vanilla Flavor Instant Pudding & Pie Filling
- 1 teaspoon ground cinnamon, divided
- 1 graham cracker crumb crust (6 ounces *or* 9 inches)
- 1 can (20 ounces) sliced apples, drained, diced
- Sugar

1. Beat milk gradually into Neufchatel cheese in large bowl with wire whisk until smooth. Add pudding mixes and ½ teaspoon of the cinnamon. Beat 1 to 2 minutes. Spread evenly in crust.

2. Mix apples and remaining ½ teaspoon cinnamon in small bowl. Sweeten to taste with sugar. Spoon evenly over pudding mixture.

3. Refrigerate 4 hours or until set. Store leftover pie in refrigerator.

Makes 8 servings.

Irish Coffee Pie

Like a rich, flavored coffee drink poured into a pie shell, this dessert will be a winner at holiday gatherings.

Prep time: 10 minutes plus refrigerating



- 2 cups cold milk
- 1 tablespoon Irish whiskey
- 1 package (6-serving size) JELL-O Vanilla Flavor Instant Pudding & Pie Filling
- 2 teaspoons MAXWELL HOUSE Instant Coffee
- 1 baked pastry shell *or* graham cracker crumb crust (9 inches *or* 6 ounces)

1. Pour milk and whiskey into large bowl. Add pudding mix and instant coffee. Beat with wire whisk 2 minutes.

2. Pour mixture into pastry shell.

3. Refrigerate 4 hours or until set. Garnish with whipped topping and sprinkle with cinnamon or toasted coconut. Store leftover pie in refrigerator.

Makes 8 servings.

Holiday Poke Cake

Use red and green JELL-O gelatin, such as raspberry and lime flavors, to create holiday-colored swirls through this tempting cake (photo, page 61).

Prep time: 20 minutes plus refrigerating

- 2 baked 9-inch round white cake layers, cooled
- 2 cups boiling water, divided
- 1 package (4-serving size) JELL-O Brand Gelatin, any red flavor
- 1 package (4-serving size) JELL-O Brand Lime Flavor Gelatin
- 1 tub (12 ounces) COOL WHIP Whipped Topping, thawed

1. Place cake layers, top sides up, in 2 clean 9-inch round cake pans. Pierce cake with large fork at ½-inch intervals.

2. Stir 1 cup of the boiling water into each flavor of gelatin in separate bowls 2 minutes or until completely dissolved. Carefully pour red gelatin over 1 cake layer and lime gelatin over second cake layer.

3. Refrigerate 3 hours. Dip 1 cake pan in warm water 10 seconds; unmold onto serving plate. Spread with about 1 cup of the whipped topping. Unmold second cake layer; carefully place on first layer. Frost top and sides of cake with remaining whipped topping.

4. Refrigerate at least 1 hour or until ready to serve. Decorate as desired. Store leftover cake in refrigerator.

Makes 12 servings.

Share the Holidays

For a New Year's celebration, set time aside for a family awards dinner or party. Acknowledge major family events and accomplishments from the previous year, such as hitting a home run during a Little League baseball game or completing a major home-improvement chore. You can even present gag awards for funny incidents. Have a friend or family member videotape the ceremony as a record of your family history, so you can enjoy it in the years to come.



DOUBLE LAYER PUMPKIN PIE

Light and creamy, this no-bake pie will become a family favorite.

Prep time: 20 minutes plus refrigerating

- 4 ounces PHILADELPHIA BRAND Cream Cheese, softened
- 1 tablespoon milk or half-and-half
- 1 tablespoon sugar
- 1½ cups thawed COOL WHIP Whipped Topping
- 1 graham cracker crumb crust (6 ounces *or* 9 inches)
- 1 cup cold milk *or* half-and-half
- 1 can (16 ounces) pumpkin
- 2 packages (4-serving size each) JELL-O Vanilla Flavor Instant Pudding & Pie Filling
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon ground cloves

1. Mix cream cheese, 1 tablespoon milk and sugar in large bowl with wire whisk until smooth. Gently stir in whipped topping. Spread on bottom of crust.

2. Pour 1 cup milk into large bowl. Add pumpkin, pudding mixes and spices. Beat with wire whisk 2 minutes. (Mixture will be thick.) Spread over cream cheese layer.

3. Refrigerate 4 hours or until set. Garnish with additional whipped topping and chocolate-dipped pecan halves. Store leftover pie in refrigerator.

Makes 8 servings.

SHARE THE HOLIDAYS

After the holidays, have an "undecorating" party. "Plundering the tree," a Scandinavian tradition, turns an after-holiday chore into a celebration. Here's how it works: Each participating family removes the ornaments from its tree, placing a few of the ornaments on a table with some refreshments. The families then visit each others' homes and take one ornament from each family to use on their tree the following year. The result is an extra chance to enjoy holiday cheer with friends and share memories that will be represented by the ornaments in the years to come.

HEAVENLY CHOCOLATE CAKE

Made with MIRACLE WHIP Salad Dressing, this moist cake deserves its name. A rich chocolate-cream cheese frosting enriches the out-of-this-world concoction even more (photos, right and cover).

Prep time: 10 minutes
Baking time: 35 minutes plus cooling

CAKE:

- 1 package (2-layer size) chocolate cake mix (*not* variety with pudding)
- ½ cup unsweetened cocoa
- 3 eggs
- 1⅓ cups water
- 1 cup MIRACLE WHIP Salad Dressing

FROSTING:

- 1 package (8 ounces) PHILADELPHIA BRAND Cream Cheese, softened
- 2 tablespoons milk
- 1 teaspoon vanilla
- 5 cups sifted powdered sugar
- ½ cup unsweetened cocoa

1. *To prepare cake:* Heat oven to 350°F. Grease and flour 2 (9-inch) round cake pans. Line bottom of pans with wax paper.

2. Stir cake mix and cocoa in large mixing bowl; add remaining cake ingredients. Beat with electric mixer on low speed 30 seconds, scraping bowl frequently. Beat with electric mixer on medium speed 2 minutes. Pour batter into prepared pans.

3. Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans. Immediately remove wax paper. Cool completely on wire racks.

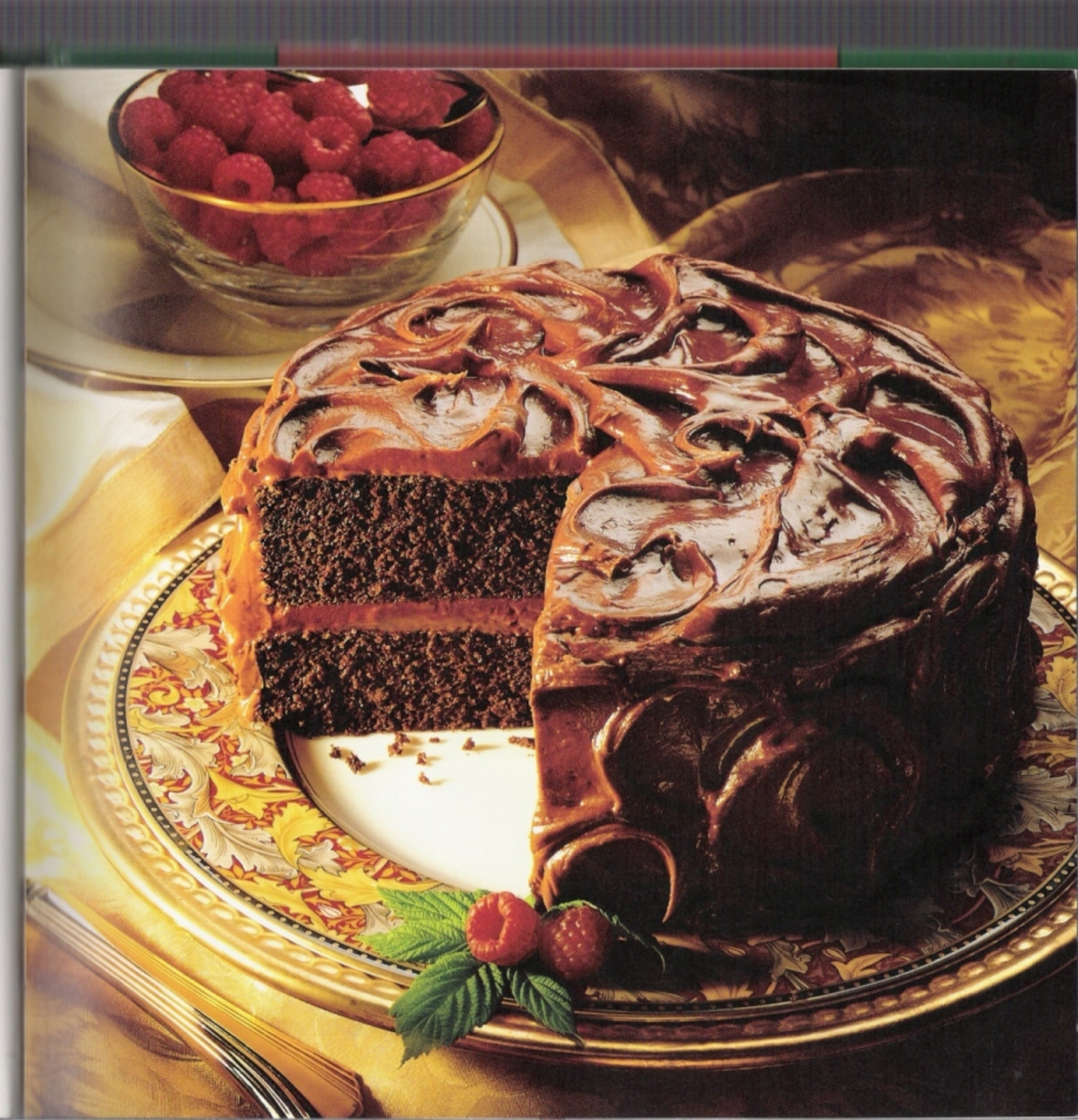
4. *To prepare frosting:* Beat cream cheese, milk and vanilla with electric mixer on medium speed until well blended. Mix powdered sugar and cocoa in another bowl. Gradually add to cream cheese mixture, beating well after each addition. Fill and frost cake layers.

Makes 12 servings.

For sheet cake: Substitute greased and floured 13x9-inch baking pan for 9-inch round cake pans. Bake 35 to 40 minutes or until toothpick inserted in center comes out clean. Cool on wire rack. Do not remove cake from pan to frost. Frost as desired.

For triple-layer cake: Heat oven to 350°F. Grease and flour 3 (9-inch) round cake pans. Line bottom of pans with wax paper. Prepare cake batter as directed. Divide batter between 3 prepared pans. Bake 20 to 23 minutes or until toothpick inserted in center comes out clean.

•Cool 10 minutes; remove from pans. Immediately remove wax paper. Cool completely on wire racks. Fill and frost as desired.



CAPE COD BLUEBERRY CAKE

Wake up to the great taste of fresh blueberries with this quick-to-fix cake.

Prep time: 20 minutes
Baking time: 40 minutes

- 1¾ cups flour
- 1 teaspoon baking soda
- ¾ teaspoon CALUMET Baking Powder
- ½ teaspoon salt
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ½ cup (1 stick) PARKAY Spread Sticks
- ¾ cup sugar
- 1 egg
- 1 cup hot water
- ¼ cup light corn syrup
- 2 cups POST BLUEBERRY MORNING Cereal

1. Heat oven to 350°F.

2. Mix flour, baking soda, baking powder, salt, cinnamon and nutmeg in medium bowl. Beat PARKAY and sugar in large bowl with electric mixer on medium speed until light and fluffy. Beat in egg. Gradually beat in water and corn syrup. Add flour mixture, beating until smooth. Stir in cereal. Pour into greased and floured 9-inch square pan.

3. Bake 40 minutes or until toothpick inserted in center comes out clean. Serve warm. Sprinkle with powdered sugar.

Makes 12 servings.



Flavored Coffees

For a relaxing after-dinner treat or a warm beverage on a chilly evening, try one of these luscious dessert coffees (photos, pages 44–45).

Brandied Coffee:

Stir 1 ounce brandy into 6 ounces hot brewed YUBAN *or* MAXWELL HOUSE Coffee in a glass mug. Garnish with COOL WHIP Whipped Topping and grated BAKER'S Semi-Sweet Chocolate.

French Coffee:

Pour 1 ounce brandy and ½ ounce orange-flavored liqueur into a mug; fill with 6 ounces hot brewed YUBAN *or* MAXWELL HOUSE Coffee. Add cream to taste. Garnish with COOL WHIP Whipped Topping and orange wedge.

Snuggler:

Add 1 envelope instant cocoa and 1½ ounces brandy to 6 ounces hot brewed YUBAN *or* MAXWELL HOUSE Coffee; stir to dissolve instant cocoa. Garnish with COOL WHIP Whipped Topping and holiday sprinkles.

Share the Holidays

Celebrate the holiday traditions of neighbors and friends by hosting a potluck party where each family shares a food or tradition from its heritage. One guest might bring a traditional Hanukkah food such as latkes—potato pancakes, while another might explain the seven principles of the African Kwanzaa. To create a special remembrance of this celebration, ask each guest to write down the shared recipe or tradition. Then, after the holidays are over, photocopy the materials, compile them with a few photographs from the party into books, and distribute a book to each guest.



PHILLY 3-STEP™ Caramel Pecan Cheesecake

It's as easy as one, two, three to prepare this luscious praline cheesecake.

Prep time: 10 minutes
Baking time: 40 minutes

- 2 packages (8 ounces each) PHILADELPHIA BRAND Cream Cheese, softened
- ½ cup sugar
- ½ teaspoon vanilla
- 2 eggs
- 20 KRAFT Caramels
- 2 tablespoons milk
- ½ cup chopped pecans
- 1 ready-to-use graham cracker crumb crust (6 ounces *or* 9 inches)

1. MIX cream cheese, sugar and vanilla with electric mixer on medium speed until well blended. Add eggs; mix until blended.

2. MELT caramels with milk in saucepan on low heat, stirring frequently until smooth. Stir in pecans. Spread on bottom of crust. Pour cream cheese batter over caramel mixture.

3. BAKE at 350°F for 40 minutes or until center is almost set. Cool. Refrigerate 3 hours or overnight. Garnish with pecan halves dipped in melted chocolate and chocolate whipped cream.

Makes 8 servings.

PHILLY 3-STEP™ Pumpkin Cheesecake

For a new twist to the traditional pumpkin pie try this incredible pumpkin cheesecake (photo, pages 44–45).

Prep time: 10 minutes
Baking time: 40 minutes

- 2 packages (8 ounces each) PHILADELPHIA BRAND Cream Cheese, softened
- ½ cup sugar
- ½ cup canned pumpkin
- ½ teaspoon ground cinnamon
- ½ teaspoon vanilla
- Dash *each* ground cloves and nutmeg
- 2 eggs
- 1 ready-to-use graham cracker crumb crust (6 ounces *or* 9 inches)

1. MIX cream cheese, sugar, pumpkin, cinnamon, vanilla, cloves and nutmeg with electric mixer on medium speed until well blended. Add eggs; mix until blended.

2. POUR into crust.

3. BAKE at 350°F for 40 minutes or until center is almost set. Cool. Refrigerate 3 hours or overnight. Garnish with COOL WHIP Whipped Topping.

Makes 8 servings.

ONE BOWL® Brownies (recipe, page 59)
PHILLY 3-STEP™ Caramel Pecan Cheesecake

SECRETS FOR SUCCESSFUL DESSERTS

Here are some quick tips from the Kraft Creative Kitchens for making the best use of the Family of Fine Food Products from Kraft Foods.

BAKER'S CHOCOLATE

- Store the chocolate in a cool, dry place. It should be below 75°F, if possible, but not in the refrigerator.
- Use the type of chocolate called for in a recipe. As a rule, semi-sweet chocolate and unsweetened chocolate are not interchangeable in recipes.
- Use of a microwave for melting chocolate is strongly recommended. Chocolate scorches easily on top of the stove so use very low heat and a heavy saucepan when using this method.

 Microwave method: Heat 1 unwrapped square of BAKER'S Semi-Sweet or Unsweetened Chocolate or 1 unwrapped 4-ounce bar of BAKER'S GERMAN'S Sweet Chocolate, broken in half, in microwavable bowl on HIGH 1 to 2 minutes or until almost melted, stirring halfway through heating time. The chocolate pieces will retain some of their original shape. Remove from oven. Stir until chocolate is completely melted. Add 10 seconds for each additional square.

 Stovetop method: Place unwrapped chocolate in heavy saucepan on very low heat; stir constantly until just melted.

COOL WHIP WHIPPED TOPPING

- COOL WHIP Non-Dairy Extra Creamy and COOL WHIP LITE Whipped Toppings usually can be used interchangeably in recipes. If COOL WHIP LITE is used with gelatin or higher acid fruits, the recipe may not set as firmly. Make sure to use the cup measurement specified in the recipe.

JELL-O INSTANT PUDDING & PIE FILLING

- Always use cold milk. Beat pudding mix slowly, not vigorously.

PHILADELPHIA BRAND CREAM CHEESE

- When a recipe calls for softened PHILADELPHIA BRAND Cream Cheese or PHILADELPHIA BRAND Neufchatel Cheese, ⅓ Less Fat than Cream Cheese, soften it in microwave on HIGH 15 to 20 seconds.

KRAFT Creative Kitchens



PUMPKIN SNACK BARS

Freeze any leftovers so you'll always have goodies on hand.

Prep time: 20 minutes
Baking time: 20 minutes plus cooling

CAKE:

- 1 package (2-layer size) spice cake mix
- 1 can (16 ounces) pumpkin
- ¾ cup MIRACLE WHIP *or* MIRACLE WHIP LIGHT Dressing
- 3 eggs

FROSTING:

- 3½ cups powdered sugar
- ½ cup (1 stick) PARKAY Spread Sticks, softened
- 2 tablespoons milk
- 1 teaspoon vanilla

1. *To prepare cake:* Heat oven to 350°F.

2. Beat cake mix, pumpkin, dressing and eggs with electric mixer on medium speed until well blended. Pour into greased 15x10x1-inch baking pan.

3. Bake 18 to 20 minutes or until toothpick inserted in center comes out clean. Cool completely on wire rack.

4. *To prepare frosting:* Beat all ingredients with electric mixer on low speed until moistened. Beat on high speed until light and fluffy. Spread over cake. Cut into bars. Garnish with shredded orange peel.

Makes about 3 dozen.

ONE BOWL® BROWNIES

So simple, so good (photos, page 56 and cover).

Prep time: 20 minutes
Microwave cooking time: 2 minutes
Baking time: 30 minutes plus cooling

- 4 squares BAKER'S Unsweetened Chocolate
- ¾ cup (1½ sticks) margarine *or* butter
- 2 cups sugar
- 3 eggs
- 1 teaspoon vanilla
- 1 cup flour
- 1 cup coarsely chopped nuts (optional)

1. Heat oven to 350°F (325°F for glass baking dish).

2. Microwave chocolate and margarine in microwavable bowl on HIGH 2 minutes or until margarine is melted. Stir until chocolate is completely melted.

3. Stir sugar into chocolate until blended. Mix in eggs and vanilla. Stir in flour and nuts. Spread in greased foil-lined 13x9-inch baking pan.

4. Bake 30 minutes or until toothpick inserted in center comes out with fudgy crumbs. *Do not overbake.* Cool in pan. Cut into squares or into decorative shapes with cookie cutters and sprinkle with powdered sugar.

Makes 2 dozen.



Pumpkin Rice Pudding

This unique pudding tastes just like pumpkin pie without a crust. Dress up each serving with slices of kumquats, orange peel twists or a dollop of COOL WHIP Whipped Topping.

Prep time: 15 minutes
Baking time: 50 minutes

- 4 cups milk
- 1 can (16 ounces) pumpkin
- 1 cup MINUTE Original Rice, uncooked
- ¾ cup sugar
- 1 teaspoon ground cinnamon
- ½ teaspoon *each* ground ginger and salt
- ¼ teaspoon ground cloves
- 2 eggs
- ½ teaspoon vanilla

1. Heat oven to 375°F.

2. Bring milk, pumpkin, rice, sugar, cinnamon, ginger, salt and cloves to boil in large saucepan, stirring constantly. Reduce heat to low; simmer 5 minutes, stirring occasionally. Remove from heat.

3. Beat eggs and vanilla in large bowl. Slowly stir in hot pumpkin mixture, blending well after each addition. Pour into greased 2-quart casserole.

4. Bake 45 to 50 minutes or until set. Cool slightly. Serve warm or refrigerate until ready to serve.

Makes 14 servings.



Chocolate Candy Bar Dessert

With a cookie crust and candy-bar filling, this will be a hit with choco-holics and children of all ages.

Prep time: 20 minutes plus refrigerating

- 2 cups chocolate wafer cookie crumbs
- ½ cup sugar, divided
- ½ cup (1 stick) PARKAY Spread Sticks, melted
- 1 package (8 ounces) PHILADELPHIA BRAND Cream Cheese, softened
- 1 tub (12 ounces) COOL WHIP Whipped Topping, thawed, divided
- 1 cup chopped chocolate-covered candy bars
- 3 cups cold milk
- 2 packages (4-serving size each) JELL-O Chocolate Flavor Instant Pudding & Pie Filling

1. Mix cookie crumbs, ¼ cup of the sugar and PARKAY in 13x9-inch pan. Press firmly onto bottom of pan. Refrigerate 10 minutes.

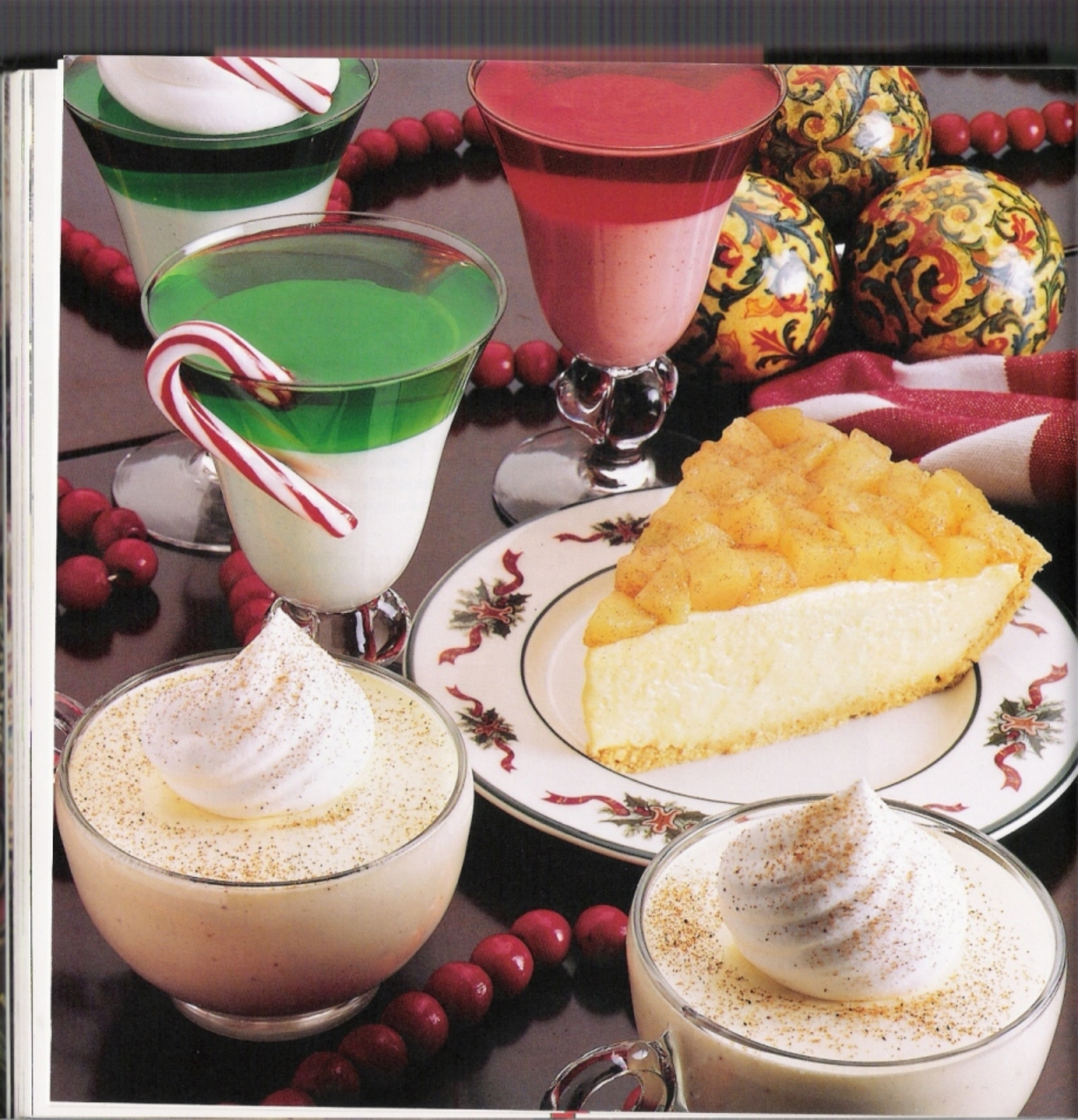
2. Mix cream cheese and remaining ¼ cup sugar in medium bowl with wire whisk until smooth. Gently stir in ½ of the whipped topping. Spread evenly over crust. Sprinkle chopped candy bars over cream cheese layer.

3. Pour milk into large bowl. Add pudding mixes. Beat with wire whisk 1 minute. Pour over chopped candy bar layer. Let stand 5 minutes or until thickened. Spread remaining whipped topping over pudding layer.

4. Refrigerate 2 hours or until set. Garnish with additional chopped candy bars. Cut into squares. Store leftover dessert in refrigerator.

Makes 15 to 18 servings.





CREAMY HOLIDAY LEMON CUPS

It's like eating eggnog with a spoon.

Prep time: 15 minutes plus refrigerating

- 2 cups boiling water
- 1 package (8-serving size) *or* 2 packages (4-serving size each) JELL-O Brand Lemon Flavor Gelatin
- ½ cup cold water
- 1½ cups cold milk
- 1 package (4-serving size) JELL-O Vanilla Flavor Instant Pudding & Pie Filling
- 2 teaspoons rum extract
- ½ teaspoon ground nutmeg
- 2 cups thawed COOL WHIP Whipped Topping

1. Stir boiling water into gelatin in large bowl 2 minutes or until completely dissolved. Stir in cold water. Cool to room temperature.

2. Pour milk into another bowl. Add pudding mix. Beat with wire whisk 30 seconds. Immediately stir into cooled gelatin until smooth. Stir in rum extract and nutmeg. Refrigerate about 1¼ hours or until slightly thickened.

3. Stir in whipped topping with wire whisk until smooth and creamy. Pour into 10 individual dessert dishes or drinking mugs.

4. Refrigerate 4 hours or until firm. Garnish with additional whipped topping and sprinkle with additional ground nutmeg just before serving.

Makes 10 servings.

JIGGLERS® HOLIDAY TIME GELATIN

For giggles of delight, make JELL-O Gelatin reindeer or Santas (photo, page 61).

Prep time: 10 minutes plus refrigerating

- 2½ cups boiling water *or* boiling fruit juice *(Do not add cold water or cold juice.)*
- 2 packages (8-serving size each) *or* 4 packages (4-serving size each) JELL-O Brand Gelatin *or* JELL-O Brand Sugar Free Low Calorie Gelatin Dessert, any flavor

1. Stir boiling water into gelatin in large bowl 3 minutes or until completely dissolved. Pour into 13x9-inch pan.

2. Refrigerate at least 3 hours or until firm (does not stick to finger when touched).

3. Dip bottom of pan in warm water about 15 seconds. Cut into decorative shapes with cookie cutters all the way through gelatin or cut into 1-inch squares. Lift from pan.

Makes about 24 pieces.

Note: If you like, recipe can be halved. Substitute 8- or 9-inch square pan for 13x9-inch pan.

Clockwise from top left: Peppermint Parfaits (recipe, page 60), Apple Topped Cream Pie (recipe, page 48), Creamy Holiday Lemon Cups



GIFTS IN GOOD TASTE

From the heart and hearth, these homemade presents capture the spirit of the holiday season. Each tastefully selected recipe—for everything from candies and cookies to sweet breads—includes a simple, yet clever, gift-giving idea that tells the recipients they're *special*.



Clockwise from top right:
Marble Bark (recipe, page 68),
Chocolate Cherry Thumbprint Cookies
(recipe, page 78),
Gift-Giving Cereal Bread
(recipe, page 80)



FANTASY FUDGE

For a pretty presentation, wrap each piece of fudge in colorful foil, then place them in a striking holiday tin or box (photo, above).

Prep time: 10 minutes plus cooling
Cooking time: 15 minutes

- ¾ cup (1½ sticks) PARKAY Spread Sticks
- 3 cups sugar
- 1 can (5 ounces) evaporated milk* (⅔ cup)
- 1 package (12 ounces) BAKER'S Semi-Sweet Real Chocolate Chips
- 1 jar (7 ounces) KRAFT Marshmallow Creme
- 1 cup chopped nuts (optional)
- 1 teaspoon vanilla

1. Lightly grease 13x9-inch or 9-inch square pan.

2. Mix PARKAY, sugar and milk in heavy 2½- to 3-quart saucepan; bring to full rolling boil on medium heat, stirring constantly.

3. Continue boiling 5 minutes on medium heat or until candy thermometer reaches 234°F, stirring constantly to prevent scorching. Remove from heat.

4. Gradually stir in chips until melted. Add remaining ingredients; mix well.

5. Pour into prepared pan. Cool at room temperature; cut into squares.

Makes about 3 pounds.

*Do not substitute sweetened condensed milk for evaporated milk.

MARBLE BARK

Add a splash of color to your gift by lining your container with colored tissue paper or cellophane (photo, pages 66–67).

Prep time: 20 minutes plus refrigerating
Microwave cooking time: 2 minutes

- 6 squares BAKER'S Semi-Sweet Chocolate
- 1 package (6 squares) BAKER'S Premium White Chocolate
- 1 cup toasted chopped nuts *or* toasted BAKER'S ANGEL FLAKE Coconut, divided

1. Microwave semi-sweet and white chocolates in separate microwavable bowls on HIGH 2 minutes or until chocolates are almost melted, stirring halfway through heating time. Stir until chocolates are completely melted.

2. Stir ½ cup of the nuts into each bowl. Alternately spoon melted chocolates onto wax paper-lined cookie sheet or tray. Swirl chocolates with knife several times for marble effect.

3. Refrigerate 1 hour or until firm. Break into pieces.

Makes about 1 pound.

Festive Nut Bark: Prepare recipe as directed, omitting Semi-Sweet Chocolate. Use 2 packages (6 squares each) BAKER'S Premium White Chocolate. Stir in ½ cup toasted chopped almonds *or* pistachios.

ONE BOWL® CHOCOLATE FUDGE

For an even more thoughtful gift, make several kinds of fudge using our speedy variations so you can give an assortment to friends.

Prep time: 20 minutes plus refrigerating
Microwave cooking time: 2 minutes

- 2 packages (8 squares each) BAKER'S Semi-Sweet Chocolate
- 1 can (14 ounces) sweetened condensed milk
- 2 teaspoons vanilla
- 1 cup chopped nuts *or* toasted BAKER'S ANGEL FLAKE Coconut (optional)

1. Microwave chocolate and milk in microwavable bowl on HIGH 2 minutes or until chocolate is almost melted, stirring halfway through heating time. Stir until chocolate is completely melted.

2. Stir in vanilla and nuts. Spread in foil-lined 8-inch square pan.

3. Refrigerate 2 hours or until firm. Cut into squares.

Makes about 4 dozen.

Peanut Butter Swirl Fudge: Prepare Fudge as directed, omitting nuts. Drop ½ cup peanut butter by teaspoonfuls on top of fudge. Swirl with knife several times for marble effect.

Cherry White Fudge: Prepare Fudge as directed, using 1 cup toasted chopped almonds for nuts. Spread in pan. Before refrigerating fudge, melt 1 package (6 squares) BAKER'S Premium White Chocolate as directed on package. Stir in ½ cup sweetened condensed milk and ½ cup dried cherries. Spread over Fudge in pan.

Note: Fudge refrigerated longer than 2 hours may be too firm to cut. Let stand at room temperature about 30 minutes to make cutting easier.



CRISPY MARSHMALLOW TREE

Colorful candies create instant "ornaments" on this edible tree. Make several trees this holiday season to please your neighbors and friends.

Prep time: 20 minutes
Microwave cooking time: 2 minutes and 15 seconds plus cooling OR
Stovetop cooking time: 5 minutes plus cooling

- 3 tablespoons PARKAY Spread Sticks
- 1 package (10½ ounces) KRAFT Miniature Marshmallows (6 cups)
- ½ teaspoon green food coloring (optional)
- 6 cups crisp rice cereal
- ¾ cup candy-coated milk chocolate candies, divided
- Chewy candies, cut into star shapes
- Red licorice
- Decorating icing

1. Grease 13x9-inch pan.

2. Microwave PARKAY in large microwavable bowl on HIGH 45 seconds or until melted. Add marshmallows; toss to coat with PARKAY. Microwave on HIGH 1½ minutes or until smooth when stirred, stirring after 45 seconds. Stir in food coloring.

3. Immediately add cereal and ½ cup of the chocolate candies; mix lightly until well coated. Using greased spatula or wax paper, press into prepared pan. Cool.

4. Cut 1 (2-inch-wide) piece vertically across end of pan as shown in Diagram 1; divide into 4 equal pieces (A, B, C and D). Place pieces A and B at base to form the trunk of the tree. Decorate pieces C and D with decorating icing as presents or stack them on top of pieces A and B for larger tree trunk. Cut remaining mixture in pan into 1 large triangle and 2 smaller triangle pieces (E, F and G) as shown in Diagram 1. Arrange pieces E and F on tray as shown in Diagram 2. Place piece G on top; garnish with remaining ¼ cup chocolate candies, chewy candies, licorice and decorating icing.

Makes 24 servings.

To cook on stove: Melt PARKAY in 3-quart saucepan on low heat.

- Add marshmallows; stir until marshmallows are melted and mixture is smooth. Remove from heat. Stir in food coloring.
- Continue as directed.

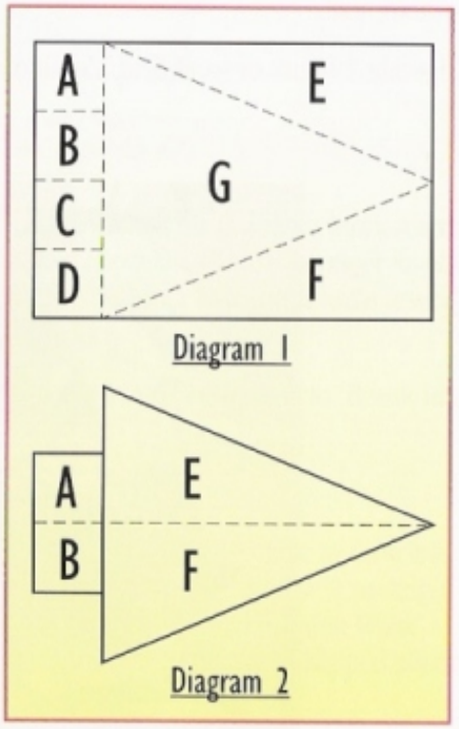


Diagram 1

Diagram 2



CHOCOLATE PIZZA

Ideal for coworkers or as Secret Santa gifts, these pizzas can be made in a variety of sizes.

Prep time: 15 minutes plus refrigerating
Microwave cooking time: 6 minutes OR
Stovetop cooking time: 10 minutes

- 1 package (12 ounces) BAKER'S Semi-Sweet Real Chocolate Chips
- 1 pound white almond bark, divided
- 2 cups KRAFT Miniature Marshmallows
- 1 cup crisp rice cereal
- 1 cup peanuts
- 1 jar (6 ounces) red maraschino cherries, drained, cut in half
- 3 tablespoons green maraschino cherries, drained, quartered
- ⅓ cup BAKER'S ANGEL FLAKE Coconut
- 1 teaspoon oil



1. Microwave chips and 14 ounces of the almond bark in 2-quart microwavable bowl on HIGH 2 minutes; stir. Continue microwaving 1 to 2 minutes or until smooth when stirred, stirring every 30 seconds.

2. Stir in marshmallows, cereal and peanuts. Pour onto greased 12-inch pizza pan. Top with cherries; sprinkle with coconut.

3. Microwave remaining 2 ounces almond bark and oil in 1-cup glass measuring cup 1 minute; stir. Continue microwaving 30 seconds to 1 minute or until smooth when stirred, stirring every 15 seconds. Drizzle over coconut.

4. Refrigerate until firm. Store at room temperature.

Makes 10 to 12 servings.

To cook on stove: Melt chips and 14 ounces of the almond bark in large saucepan on low heat, stirring until smooth. Remove from heat.

- Stir in marshmallows, cereal and peanuts. Pour onto greased 12-inch pizza pan. Top with cherries; sprinkle with coconut.
- Melt remaining 2 ounces almond bark with oil on low heat, stirring until smooth. Drizzle over coconut.
- Refrigerate until firm. Store at room temperature.

Individual Chocolate Pizzas: Spoon chocolate mixture onto greased cookie sheet, forming 3 (7-inch) or 4 (6-inch) circles with back of wooden spoon. Continue as directed.



HOLIDAY PEPPERMINT CANDIES

Perfect for a holiday bazaar or wrapped as party favors, these candies are especially pretty when you use cookie stamps to give them a decorative design.

Prep time: 30 minutes plus refrigerating

- 4 ounces PHILADELPHIA BRAND Cream Cheese, softened
- 1 tablespoon PARKAY Spread Sticks
- 1 tablespoon light corn syrup
- ¼ teaspoon peppermint extract *or* a few drops peppermint oil
- 4 cups powdered sugar
- Green and red food coloring
- Sifted powdered sugar
- Green, red and white decorating icing (optional)

1. Beat cream cheese, PARKAY, corn syrup and extract in large bowl with electric mixer on medium speed until well blended. Gradually add 4 cups sugar; mix well.

2. Divide mixture into thirds. Knead a few drops green food coloring into first third; repeat with red food coloring and second third. Wrap each third in plastic wrap.

3. Working with 1 color mixture at a time, shape into ¾-inch balls. Place on wax paper-lined cookie sheet. Flatten each ball with bottom of glass that has been lightly dipped in sifted powdered sugar.

4. Repeat with remaining mixtures. Decorate with icing. Store candies in refrigerator.

Makes 5 dozen.







CHEWY CARAMEL BARS

Choose from a variety of containers, such as decorative tins, unusual plates and brightly colored sand pails, to create a clever gift (photo, page 74).

Prep time: 20 minutes plus refrigerating
Microwave cooking time: 2 minutes

- 8 cups POST GOLDEN CRISP Sweetened Puffed Wheat Cereal
- 1 cup peanuts
- 1 package (14 ounces) KRAFT Caramels
- 2 tablespoons water

1. Mix cereal and peanuts in large bowl.

2. Microwave caramels and water in microwavable bowl on HIGH 2 minutes or until caramels are melted, stirring every minute. Pour immediately over cereal mixture. Mix lightly until well coated.

3. With lightly greased hands, press firmly into greased 13x9-inch pan. Refrigerate until firm. Cut into bars. Store in tightly covered container.

Makes 32.



CEREAL PEANUT BUTTER CUPS

For gift giving, wrap these cups individually in colorful plastic wrap, then tie each with a bright red ribbon.

Prep time: 20 minutes plus refrigerating

- ⅓ cup peanut butter
- ¼ cup (½ stick) PARKAY Spread Sticks
- 3 cups KRAFT Miniature Marshmallows
- 3 cups POST Cocoa PEBBLES Cereal
- ¾ cup powdered sugar
- 1 tablespoon milk

1. Melt peanut butter and PARKAY in medium saucepan on low heat. Add marshmallows; stir until melted. Remove from heat.

2. Add cereal; mix to coat well. Spoon ¼ cup of the mixture into each of 12 paper-lined muffin cups. Refrigerate about 1 hour or until firm.

3. Mix sugar and milk. Drizzle over cereal mixture.

Makes 12.



KRIS KRINGLE COOKIES

Filled with fruit and nuts, these cookies pack pleasure in every bite. Try the variation for assorted gift giving.

Prep time: 15 minutes
Baking time per cookie sheet: 12 minutes plus cooling

- ½ cup (1 stick) margarine *or* butter, softened
- ½ cup granulated sugar
- ¼ cup firmly packed brown sugar
- 1 egg
- ½ teaspoon vanilla
- 1 cup flour
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 6 squares BAKER'S Semi-Sweet Chocolate, chopped*
- 2 cups toasted chopped walnuts*
- 1½ cups dried fruit*

1. Heat oven to 375°F.

2. Beat margarine and sugars in large bowl with electric mixer on medium speed until light and fluffy. Beat in egg and vanilla. Mix in flour, baking soda and salt. Stir in chocolate, walnuts and dried fruit. Drop by rounded tablespoonfuls, 1½ inches apart, onto ungreased cookie sheets.

3. Bake 12 minutes or until golden brown. Cool 3 minutes; remove from cookie sheets. Cool completely on wire racks. Store in tightly covered container.

Makes about 3 dozen.

***White & Bright Cookies:** Or use BAKER'S Premium White Chocolate, almonds and chopped apricots.

Chewy Caramel Bars (recipe, page 73)
Cereal Peanut Butter Cups



PHILLY® CREAM CHEESE COOKIES

One basic dough lends itself to four festive cookies.

Prep time: 20 minutes plus refrigerating
Baking time per cookie sheet: 12 to 20 minutes, depending on variation, plus cooling

- 1 package (8 ounces) PHILADELPHIA BRAND Cream Cheese, softened
- ¾ cup butter
- 1 cup powdered sugar
- 2¼ cups flour
- ½ teaspoon baking soda

1. Beat cream cheese, butter and sugar with electric mixer on medium speed until well blended.

2. Add flour and baking soda; mix well. Use dough in 1 of the following variations. Makes 3 cups dough.

Chocolate Mint Cutouts: Add ¼ teaspoon mint extract and a few drops green food coloring to 1½ cups cookie dough; mix well. Refrigerate 30 minutes.

• Heat oven to 325°F. On lightly floured surface, roll dough to ⅛-inch thickness; cut with assorted 3-inch cookie cutters. Place on ungreased cookie sheet. Bake 10 to 12 minutes or until edges begin to brown. Cool on wire rack.

• Melt ¼ cup mint-flavored semi-sweet chocolate chips on low heat, stirring until smooth. Drizzle over cookies.

Makes about 3 dozen.

Snowmen: Add ¼ teaspoon vanilla to 1½ cups cookie dough; mix well. Refrigerate 30 minutes.

• For each snowman, shape dough into 2 small balls, one slightly larger than the other. Place balls, overlapping slightly, on ungreased cookie sheet; flatten with bottom of glass. Bake 18 to 20 minutes or until light golden brown. Cool on wire rack.

• Sprinkle each snowman with sifted powdered sugar. Decorate with icing as desired. Cut miniature peanut butter cups in half for hats.

Makes about 2 dozen.

Choco-Orange Slices: Add 1½ teaspoons grated orange peel to 1½ cups cookie dough; mix well. Shape into 8x1½-inch log. Refrigerate 30 minutes.

• Heat oven to 325°F. Cut log into ¼-inch slices. Place on ungreased cookie sheet. Bake 15 to 18 minutes or until edges begin to brown. Cool on wire rack.

• Melt ⅓ cup BAKER'S Semi-Sweet Real Chocolate Chips with 1 tablespoon orange juice and 1 tablespoon orange-flavored liqueur on low heat, stirring until smooth. Dip cookies into chocolate mixture.

Makes about 2½ dozen.

Preserve Thumbprints: Add ½ cup chopped pecans and ½ teaspoon vanilla to 1½ cups cookie dough; mix well. Refrigerate 30 minutes.

• Heat oven to 325°F. Shape dough into 1-inch balls. Place on ungreased cookie sheet. Indent centers; fill each with 1 teaspoon KRAFT Preserves. Bake 14 to 16 minutes or until light golden brown. Cool on wire rack.

Makes about 3½ dozen.

PHILLY® Cream Cheese Cookies (counterclockwise from top left: Preserve Thumbprints, Chocolate Mint Cutouts, Snowmen, Choco-Orange Slices)

SNOWFLAKE MACAROONS

For a candylike version, try our trouble-free chocolate variation.

Prep time: 15 minutes
Baking time per cookie sheet: 20 minutes plus cooling

- 1 package (7 ounces) BAKER'S ANGEL FLAKE Coconut (2⅔ cups)
- ⅔ cup sugar
- 6 tablespoons flour
- ¼ teaspoon salt
- 4 egg whites
- 1 teaspoon almond extract

1. Heat oven to 325°F.

2. Mix coconut, sugar, flour and salt in bowl. Stir in egg whites and extract until blended. Drop by teaspoonfuls onto lightly greased and floured cookie sheets.

3. Bake 20 minutes or until edges are golden brown. Immediately remove from cookie sheets. Cool on wire racks.

Makes 3 dozen.

Chocolate Macaroons: Stir in 2 squares melted BAKER'S Semi-Sweet Chocolate with egg whites.

CHOCOLATE CHERRY THUMBPRINT COOKIES

Perfect for a cookie exchange, this appetizing recipe makes a large batch (photos, pages 66–67 and on cover).

Prep time: 20 minutes plus refrigerating
Baking time per cookie sheet: 15 minutes plus cooling

- 1 cup (2 sticks) margarine *or* butter, softened
- ¼ teaspoon salt
- 1 cup powdered sugar
- 1 teaspoon vanilla
- 1¾ cups flour
- 1 cup finely chopped nuts
- 2 jars (8 ounces each) maraschino cherries, well drained *or* 2 cups whole candied cherries
- 4 squares BAKER'S Semi-Sweet Chocolate, melted

1. Beat margarine and salt in large bowl with electric mixer on medium speed until light and fluffy. Gradually beat in sugar and vanilla. Mix in flour and nuts. Refrigerate dough 1 hour.

2. Heat oven to 350°F. Roll dough into ¾-inch balls. Place 1½ inches apart on ungreased cookie sheets.

3. Bake 5 minutes. Remove from oven; make depression in center of each cookie with thumb or spoon. Bake 10 minutes or until lightly browned. Cool 3 minutes; remove from cookie sheets. Cool completely on wire racks.

4. Place cherry in center of each cookie. Drizzle with melted chocolate. Let stand at room temperature until chocolate is firm.

Makes about 4 dozen.

Snowflake Macaroons
Chocolate Macaroons





FESTIVE FINISHES

Your holiday appetizers, main and side dishes and desserts will gain even greater appeal when you dress them up with these simple but spectacular garnishes. Add a drizzle of chocolate, twist of lemon, flourish of edible flowers or any of our other cheery trims to your foods to turn them into eye-catching presentations.

Dessert Decorations

Chocolate Curls

Encircle a pie or cake with a border of small chocolate curls. Or add just a few chocolate curls to an individual serving of pudding or mousse.

To make them, melt 4 squares of BAKER'S Semi-Sweet Chocolate (directions, page 58). Using a spatula, spread the melted chocolate into a very thin layer on a cookie sheet. Refrigerate it about 10 minutes or until firm, but still pliable. Slip the tip of a straight-edge metal spatula under the chocolate, then firmly push the spatula under to create the curl. If the chocolate is too firm to curl, let it stand a few minutes at room temperature; refrigerate it again if it becomes too soft.

Using a toothpick, carefully pick up the chocolate curls and set them on a wax paper-lined cookie sheet. Refrigerate them about 15 minutes or until firm. To arrange the curls, use toothpicks to lift and place them on desserts. Refrigerate until ready to serve.



Chocolate Curls

Chocolate Cutouts

Embellish frosted cakes by placing chocolate cutouts on the tops or sides. Melt 4 squares of BAKER'S Semi-Sweet Chocolate (directions, page 58). Pour the chocolate onto a wax paper-lined cookie sheet; use a spatula to spread it to a ⅛-inch thickness. Refrigerate it about 15 minutes or until firm. Using cookie cutters, cut shapes from the chocolate. Immediately lift the shapes from the wax paper with a spatula or knife, then refrigerate them until you're ready to decorate.



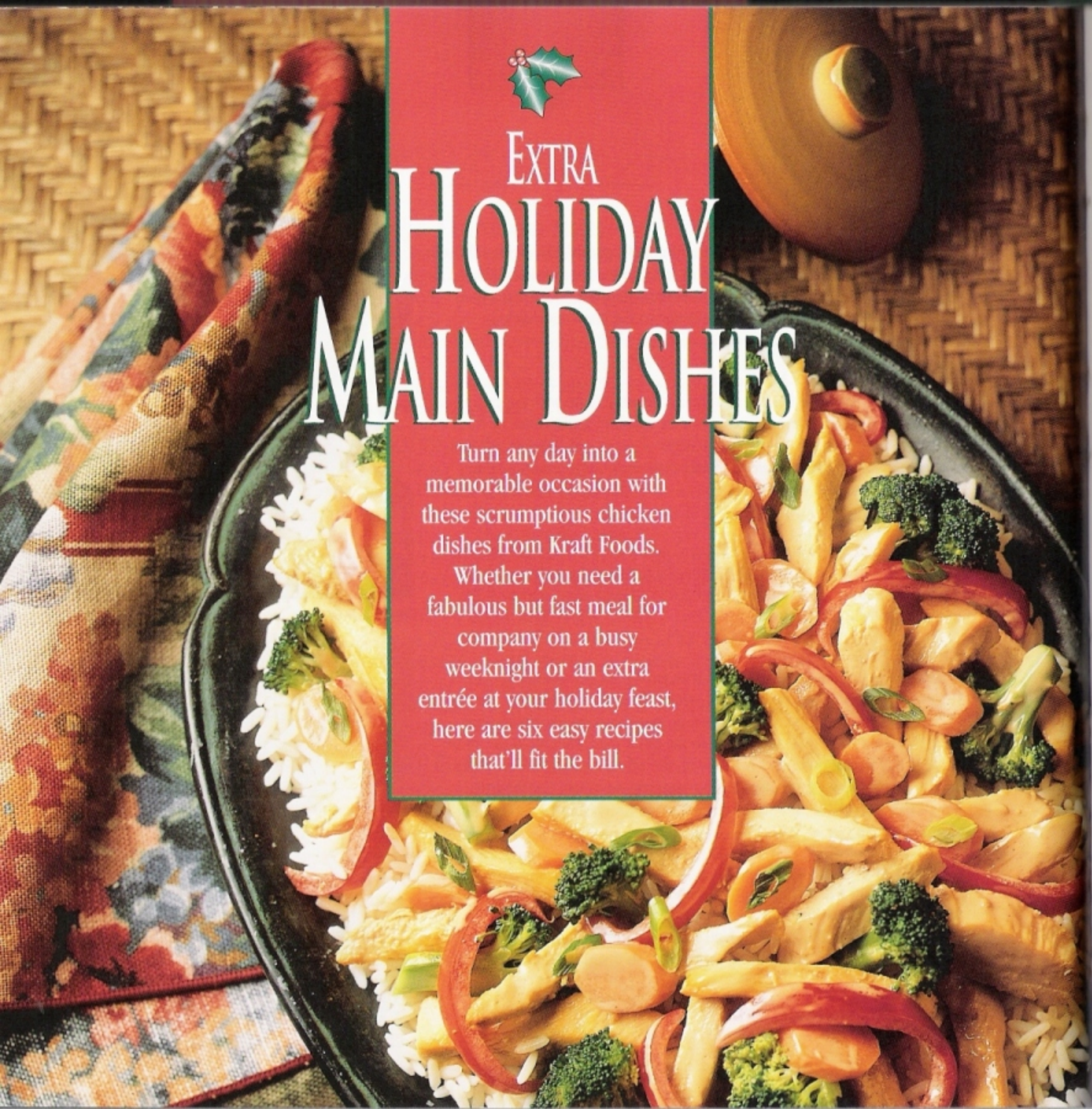
Chocolate Cutouts

Chocolate Drizzles

Place 1 square of BAKER'S Semi-Sweet Chocolate in a freezer zipper-style plastic sandwich bag; close the bag tightly. Microwave on HIGH about 1 minute or until the chocolate is melted. Fold down the top of the bag tightly and snip a tiny (about ⅛-inch) piece off the corner. Holding the top of the bag firmly, drizzle the chocolate through the opening to add elegance to brownies, cookies, cakes or desserts.



Chocolate Drizzles



EXTRA HOLIDAY MAIN DISHES

Turn any day into a memorable occasion with these scrumptious chicken dishes from Kraft Foods. Whether you need a fabulous but fast meal for company on a busy weeknight or an extra entrée at your holiday feast, here are six easy recipes that'll fit the bill.

Quick Holiday Chicken Stir-Fry

When you're REALLY short on time, use frozen mixed vegetables in this Oriental dish for a shortcut.

Prep time: 10 minutes
Cooking time: 7 minutes

- ½ cup MIRACLE WHIP *or* MIRACLE WHIP LIGHT Dressing, divided
- 4 boneless skinless chicken breast halves (about 1¼ pounds), cut into thin strips
- ¼ to ½ teaspoon garlic powder
- 3 cups assorted fresh cut-up vegetables *or* 1 package (16 ounces) frozen mixed vegetables
- 2 tablespoons soy sauce
- 2 cups hot cooked MINUTE Original Rice

1. Heat 2 tablespoons of the dressing in skillet on medium-high heat. Add chicken and garlic powder; stir-fry 3 minutes.

2. Add vegetables; stir-fry 3 minutes or until chicken is cooked through. Reduce heat to medium.

3. Stir in remaining dressing and soy sauce; simmer 1 minute. Serve over rice.

Makes 4 servings.

Party Chicken Kabobs

Marinate the chicken ahead of time, then put these kabobs under the broiler for a light meal. Keep it simple with a tossed salad and a side of rice.

Prep time: 20 minutes plus marinating
Broiling OR grilling time: 20 minutes

- 3 cups KRAFT CATALINA French Dressing *or* KRAFT CATALINA FREE Fat Free Dressing
- 2 to 3 pounds boneless skinless chicken breast halves, cubed
- Assorted cut-up fresh vegetables
- Hot cooked MINUTE Original Rice

1. Pour dressing over chicken and vegetables; cover. Refrigerate several hours or overnight to marinate. Drain; discard marinade. Heat broiler or grill.

2. Arrange chicken and vegetables alternately on 8 to 10 skewers. Place skewers on rack of broiler pan 5 to 7 inches from heat or on greased grill over medium coals.

3. Broil or grill, covered, 8 to 10 minutes on each side or until chicken is cooked through. Serve over rice.

Makes 8 to 10 servings.



Baked Honey Dijon Chicken Breasts

Mix KRAFT Honey Dijon Dressing with soy sauce for an effortless, yet succulent, sauce for these chicken breasts.

Prep time: 5 minutes
Baking time: 30 minutes

- 4 boneless skinless chicken breast halves (about 1¼ pounds)
- 1 bottle (8 ounces) KRAFT Honey Dijon Dressing
- ¼ cup soy sauce

1. Heat oven to 400°F.

2. Place chicken in 13x9-inch baking dish. Mix dressing and soy sauce. Pour over chicken.

3. Bake 30 minutes or until chicken is cooked through.

Makes 4 servings.



Parmesan Chicken Breasts

Here's a no-fry chicken that has a crunchy crust, thanks to the tasty Parmesan-bread coating.

Prep time: 10 minutes
Baking time: 25 minutes

- ½ cup (2 ounces) KRAFT 100% Grated Parmesan Cheese
- ¼ cup dry bread crumbs
- 1 teaspoon *each* dried oregano leaves and parsley flakes
- ¼ teaspoon *each* paprika, salt and black pepper
- 6 boneless skinless chicken breast halves (about 2 pounds)
- 2 tablespoons PARKAY Spread Sticks, melted



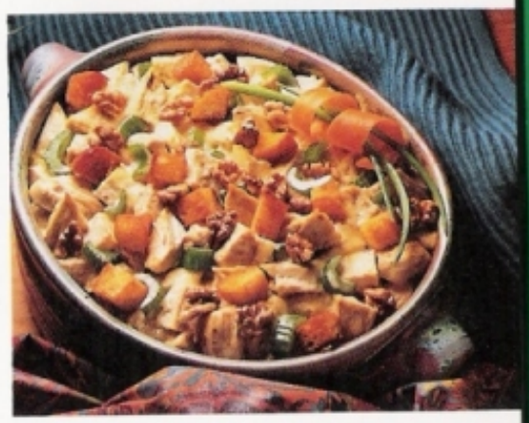
1. Heat oven to 400°F. Spray 15x10x1-inch baking pan with no stick cooking spray.

2. Mix cheese, crumbs and seasonings. Dip chicken in PARKAY; coat with cheese mixture. Place in prepared pan.

3. Bake 20 to 25 minutes or until cooked through.

Makes 6 servings.

Spicy Parmesan Chicken Breasts: Substitute ⅛ to ¼ teaspoon ground red pepper for black pepper.



Swiss 'n' Chicken Casserole

Hot and hearty, this casserole resembles a hot chicken salad. It's ideal for bringing to a family or church potluck dinner.

Prep time: 20 minutes
Baking time: 40 minutes

- 4 cups chopped cooked chicken
- 2 cups (8 ounces) shredded KRAFT Natural Swiss Cheese
- 2 cups croutons
- 2 cups sliced celery
- 1 cup MIRACLE WHIP *or* MIRACLE WHIP LIGHT Dressing
- ½ cup milk
- ¼ cup chopped onion
- 1 teaspoon salt
- ⅛ teaspoon pepper
- ¼ cup chopped walnuts, toasted

1. Heat oven to 350°F.

2. Mix all ingredients except walnuts. Spoon into 2-quart casserole; sprinkle with walnuts.

3. Bake 40 minutes or until thoroughly heated. Garnish with green onion and carrot curls.

Makes 6 servings.

Cheesy Chicken Casserole

Here's a delicious way to use up your holiday chicken or turkey. Your family will never guess that they're eating leftovers.

Prep time: 15 minutes
Baking time: 30 minutes

- 1½ cups (6 ounces) KRAFT Natural Shredded Sharp Cheddar Cheese, divided
- 1½ cups chopped cooked chicken *or* turkey
- 1½ cups (4 ounces) bow tie pasta, cooked, drained
- 1 package (10 ounces) frozen chopped broccoli, thawed, drained
- ½ cup KRAFT Real Mayonnaise
- ½ cup chopped green *or* red pepper
- ¼ cup milk
- ½ teaspoon *each* crushed dried oregano leaves and garlic salt
- ¾ cup seasoned croutons (optional)

1. Heat oven to 350°F.

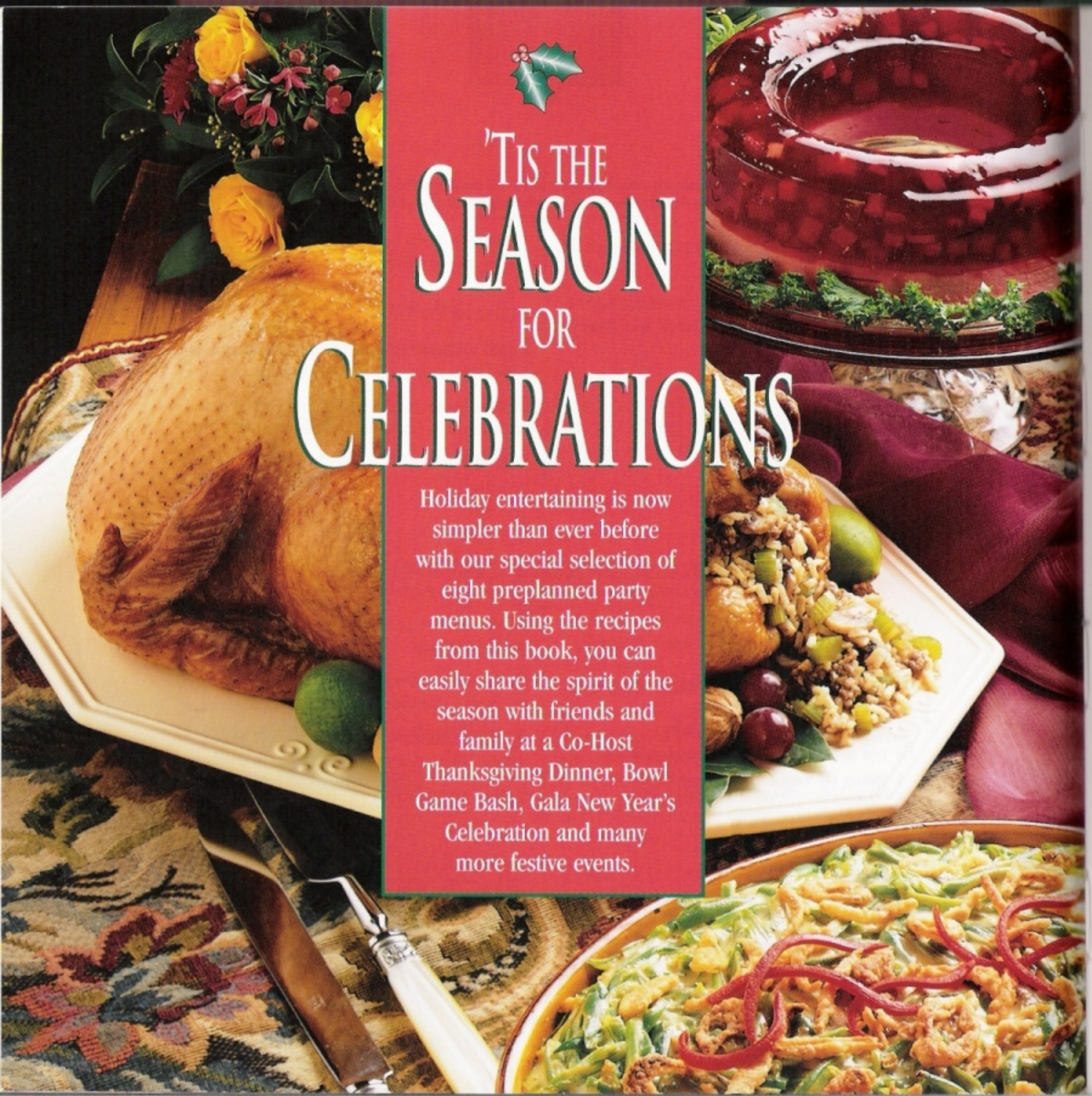
2. Mix all ingredients except ½ cup of the cheese and the croutons.

3. Spoon into 1½-quart casserole. Sprinkle with reserved ½ cup cheese and croutons.

4. Bake 30 minutes or until thoroughly heated. Garnish with red pepper rings and fresh parsley.

Makes 4 to 6 servings.





'Tis the Season for Celebrations

Holiday entertaining is now simpler than ever before with our special selection of eight preplanned party menus. Using the recipes from this book, you can easily share the spirit of the season with friends and family at a Co-Host Thanksgiving Dinner, Bowl Game Bash, Gala New Year's Celebration and many more festive events.

Co-Host Thanksgiving Dinner

Share the cooking with others, using this potluck menu, so you can share in the fun.

Ranch Dip with crudités (recipe, page 9)
Roasted turkey
Sausage Stuffing (recipe, page 30)
Classic Green Bean Casserole (recipe, page 39)
Cranberry Cream Cheese Mold (recipe, page 38)
Double Layer Pumpkin Pie (recipe, page 51)

Pizza Party for Santa's Helpers

Here's a holiday party created just for kids.

Party Pizza Appetizers (recipe, page 17)
Italian Vegetable Dip with cut-up vegetables (recipe, page 11)
Parmesan Breadstick Candy Canes (recipe, page 80)
JIGGLERS® Holiday Time Gelatin (recipe, page 65)
Individual Chocolate Pizzas (recipe, page 72)

Cookie and Candy Exchange

Invite the guests, set out the sweets and provide the holiday tins so each guest can select their assortment of holiday cookies and candies.

PHILLY® Cream Cheese Cookies (recipe, page 77)
Kris Kringle Cookies (recipe, page 75)
Chocolate Cherry Thumbprint Cookies (recipe, page 78)
ONE BOWL® Chocolate Fudge (recipe, page 69)
Crispy Marshmallow Tree (recipe, page 70)
Holiday Peppermint Candies (recipe, page 73)

A Festival of Lights

No last-minute prep required for this traditional Hanukkah meal. The salad and dessert can be made ahead of time, and the beef and potatoes will cook in the oven while you're enjoying your guests.

Brisket of beef
Herb-Roasted Potatoes (recipe, page 32)
Steamed Carrots
Assorted dinner rolls
Snowflake Macaroons (recipe, page 78)

Three dishes from Co-Host Thanksgiving Dinner: Cranberry Cream Cheese Mold, Sausage Stuffing, Classic Green Bean Casserole

Joyful Christmas Brunch

Ah, the magic of Christmas morning—gifts to open, stockings to empty and this special holiday brunch to share.

Bacon Breakfast Casserole (recipe, page 37)
OSCAR MAYER® Little Smokies
Greens with Pear and Pecan (recipe, page 39) *or* fresh fruit bowl
Cape Cod Blueberry Cake (recipe, page 54)

Buon Appetito Italian Family Supper

Gather your family around the table to feast on this holiday dinner.

Carbonara Appetizers (recipe, page 17)
Parmesan Chicken Breasts (recipe, page 88)
Italian Pasta Salad (recipe, page 40)
Tossed greens with KRAFT® Zesty Italian Dressing
Cheesy Biscuits (recipe, page 43)
Holiday Poke Cake (recipe, page 49)

Gala New Year's Celebration

Ring in the new year in style with this elegant appetizer-and-dessert party.

Hot Artichoke Dip with toasted French bread slices (recipe, page 14)
Party Cheese Wreath with assorted crackers (recipe, page 19)
Quick Crabmeat Appetizer (recipe, page 20)
Bacon Water Chestnuts (recipe, page 24)
Little Tacos (recipe, page 26)
Heavenly Chocolate Cake (recipe, page 52)
PHILLY 3-STEP™ Caramel Pecan Cheesecake (recipe, page 57)
Easy Chocolate Holiday Dessert (recipe, page 60)

Bowl Game Bash

Here are seven super snacks and sweets to serve at your next Super Bowl party.

Shredded Wheat Party Mix (recipe, page 6)
VELVEETA® Salsa Dip with cut-up vegetables (recipe, page 13)
PHILLY® 7-Layer Mexican Dip with tortilla chips (recipe, page 16)
Little Gems (recipe, page 25)
CATALINA® Chicken Wings with blue cheese dressing (recipe, page 26)
ONE BOWL® Brownies (recipe, page 59)
Chewy Caramel Bars (recipe, page 73)

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Metric Chart

METRIC COOKING HINTS

By making a few conversions, cooks in Australia, Canada, and the United Kingdom can use the recipes in *Holiday Homecoming™* with confidence. The charts on this page provide a guide for converting measurements from the U.S. customary system, which is used throughout this book, to the imperial and metric systems. There also is a conversion table for oven temperatures to accommodate the differences in oven calibrations.

Product Differences: Most of the ingredients called for in the recipes in this book are available in English-speaking countries. However, some are known by different names. Here are some common American ingredients and their possible counterparts:

- Sugar is granulated or castor sugar.
- Powdered sugar is icing sugar.
- All-purpose flour is plain household flour or white flour. When self-rising flour is used in place of all-purpose flour in a recipe that calls for leavening, omit the leavening agent (baking soda or baking powder) and salt.
- Light-colored corn syrup is golden syrup.
- Cornstarch is cornflour.
- Baking soda is bicarbonate of soda.
- Vanilla is vanilla essence.
- Green, red or yellow sweet peppers are capsicums.
- Golden raisins are sultanas.

Volume and Weight: Americans traditionally use cup measures for liquid and solid ingredients. The chart, above right, shows the approximate imperial and metric equivalents. If you are accustomed to weighing solid ingredients, the following approximate equivalents will be helpful.

- 1 cup butter, castor sugar, or rice = 8 ounces = about 250 grams
- 1 cup flour = 4 ounces = about 125 grams
- 1 cup icing sugar = 5 ounces = about 150 grams

Spoon measures are used for smaller amounts of ingredients. Although the size of the tablespoon varies slightly in different countries, for practical purposes and for recipes in this book, a straight substitution is all that's necessary.

Measurements made using cups or spoons always should be level unless stated otherwise.

EQUIVALENTS: U.S. AUSTRALIA/U.K.

⅛ teaspoon = 0.5 ml	⅔ cup = ½ cup = 5 fluid ounces = 150 ml
¼ teaspoon = 1 ml	¾ cup = ⅔ cup = 6 fluid ounces = 180 ml
½ teaspoon = 2 ml	1 cup = ¾ cup = 8 fluid ounces = 240 ml
1 teaspoon = 5 ml	1¼ cups = 1 cup
1 tablespoon = 1 tablespoon	2 cups = 1 pint
¼ cup = 2 tablespoons = 2 fluid ounces = 60 ml	1 quart = 1 litre
⅓ cup = ¼ cup = 3 fluid ounces = 90 ml	½ inch =1.27 cm
½ cup = ⅓ cup = 4 fluid ounces = 120 ml	1 inch = 2.54 cm

BAKING PAN SIZES

American	Metric
8x1½-inch round baking pan	20x4-centimetre cake tin
9x1½-inch round baking pan	23x3.5-centimetre cake tin
11x7x1½-inch baking pan	28x18x4-centimetre baking tin
13x9x2-inch baking pan	30x20x3-centimetre baking tin
2-quart rectangular baking dish	30x20x3-centimetre baking tin
15x10x1-inch baking pan	30x25x2-centimetre baking tin (Swiss roll tin)
9-inch pie plate	22x4- or 23x4-centimetre pie plate
7- or 8-inch springform pan	18- or 20-centimetre springform or loose-bottom cake tin
9x5x3-inch loaf pan	23x13x7-centimetre or 2-pound narrow loaf tin or paté tin
1½-quart casserole	1.5-litre casserole
2-quart casserole	2-litre casserole

OVEN TEMPERATURE EQUIVALENTS

Fahrenheit Setting	Celsius Setting*	Gas Setting
300°F	150°C	Gas Mark 2 (slow)
325°F	160°C	Gas Mark 3 (moderately slow)
350°F	180°C	Gas Mark 4 (moderate)
375°F	190°C	Gas Mark 5 (moderately hot)
400°F	200°C	Gas Mark 6 (hot)
425°F	220°C	Gas Mark 7
450°F	230°C	Gas Mark 8 (very hot)
Broil		Grill

* Electric and gas ovens may be calibrated using Celsius. However, for an electric oven, increase the Celsius setting 10 to 20 degrees when cooking above 160°C. For convection or forced-air ovens (gas or electric), lower the temperature setting 10°C when cooking at all heat levels.

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